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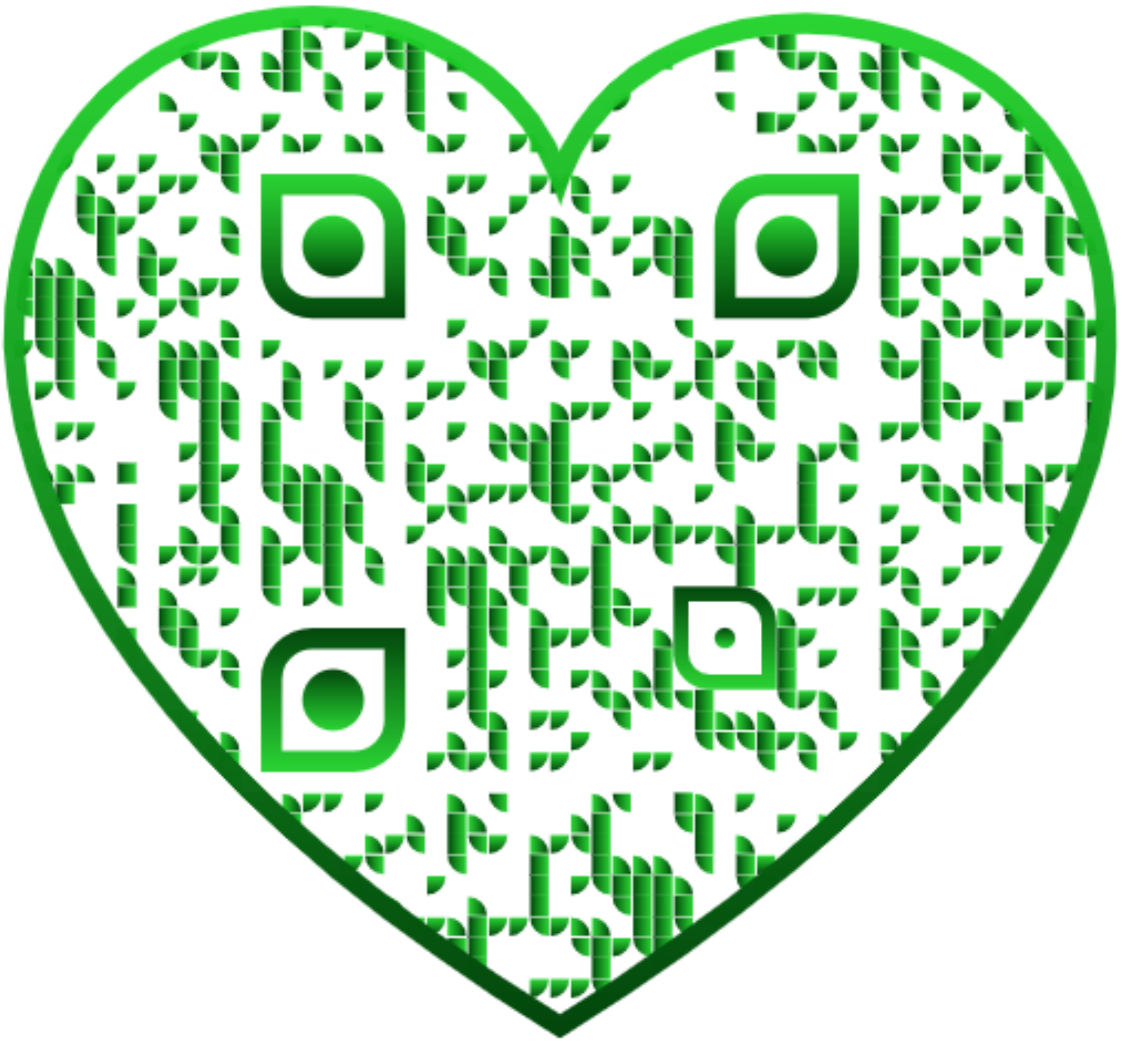

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PREMIUM PUBLISHING,
1716 LOCUST ST., DES MOINES, IA 50309-3023

Boards is available only on the newsstand; no subscriptions available.

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all a BOARD

HOW MUCH IS ENOUGH?
For a party board, plan on including per guest:

- 4 oz. cheese
- 1 oz. meat
- 3 to 4 crackers

Think variety. Select various cured meats like soppressata, prosciutto, and salami that offer different flavors, textures, and visual appeal. Apply the same principle to cheeses: Include crumbled Parmesan and feta, sliced cheddar and Brie, and goat cheese and cheese spreads. Crackers make eating these elements easy.

SIZE IT RIGHT

- **PLAN AHEAD** Before you start assembling your items, sketch out your design on paper. This helps visualize your layout.
- **CHOOSE THE RIGHT SIZE** Once you have a plan, select a board that comfortably fits the amount of food you intend to serve based on your number of guests.
- **LAYER FOR MORE SPACE** If one board isn't enough, don't worry! Layer a few boards together to create a larger surface area for your charcuterie creations.
- **SNACK CUPS** For individual portions, charcuterie cups are a convenient solution. They're customizable and portable, and they eliminate the need for board cleanup.

How long can a board sit out before needing to be refrigerated? Foods typically stored at room temperature can remain at room temperature. However, refrigerated items like meats, cheeses, and fruits should be returned to the fridge within 1 to 2 hours. This time starts when meats and cheeses are removed from the fridge and when fruits are sliced. For safety, it's best to serve smaller portions and replenish often.

BOARD CHOICES

WOOD: Hardwoods like maple, cherry, walnut, and acacia are popular due to their durability and resistance to warping and cracking.

MARBLE/SLATE: These options keep meat and cheese cool while adding elegance. They're also easy to clean.

CERAMIC: Large plates and serving dishes work too. Just make sure the surface is food safe and provides enough space.

EASY CLEANUP!

TO SIMPLIFY CLEANUP AND PROTECT THE BOARD'S SURFACE, LINE IT WITH PARCHMENT PAPER.

BOARD AS A MAIN DISH?
SERVE A SALAD ALONGSIDE.

BUILD *a* BOARD

CHEESE-LOVER'S BOARD

A basic cheese board should be a mix of cow's, sheep's, and goat's milk cheeses; aged and fresh cheeses; and salty, subtly sweet, funky, and mild flavors. Keep add-ons easy and let the cheeses steal the show. Allow cheese to mellow at room temperature for about an hour before serving: Flavors will be muted if the cheese is too cold.

The Cheeses

1. SOFT-RIPENED CHEESE: BRIE
A cow's milk cheese with a smooth, soft texture.

2. BLUE: AMERICAN
A creamy, crumbly, and smooth cow's milk cheese with a mellow, almost sweet flavor.

3. FRESH: WHIPPED FETA
A blended feta spread (recipe, *p. 67*). Top with fresh herbs.

4. HARD: PARMESAN
A crumbly, grainy cow's milk cheese with a sharp, nutty flavor.

5. SEMIHARD: AGED CHEDDAR
Crumbly with a sharp, salty, subtly sweet flavor.

6. SEMISOFT: HAVARTI
A fresh cow's milk cheese with a smooth, buttery flavor.

7. FRESH: GOAT CHEESE
Sweet and mellow with tangy, nutty notes and a crumbly texture.

The Extras

GRAPES + FRUIT PRESERVES + MARCONA ALMONDS + HONEY + CRACKERS + BAGUETTE SLICES

Consider this a primer on building your own evenly balanced cheese-centric board from the bottom up. We use these four themed options as examples for selecting the ideal mix of flavors, texture, and accompaniments.

CARNIVORE BOARD

Bold, strongly flavored cheeses can stand up to the rich, salty, umami flavors of cured meats, tangy whole grain mustard, and pickled veggies. Semihard, semisoft, and fresh cheese textures play well with crunchy crackers and baguette slices—think of each bite of bread, meat, and cheese as a mini sandwich.

The Extras

- MARINATED ARTICHOKES
- WHOLE GRAIN MUSTARD
- GIARDINIERA
- CRACKERS
- BAGUETTE SLICES
- PROSCIUTTO
- SOPPRESSATA
- CALABRESE SALAMI
- CAPICOLA

The Cheeses

1. FRESH: *ASH-RIPENED GOAT CHEESE*
Ash applied during aging imparts smoky, grassy flavor.

2. BLUE: *STILTON*
A spicy English-style blue with a semisoft creamy, crumbly texture.

3. SEMIHARD: *MANCHEGO*
A Spanish sheep's milk cheese with a nutty, rich, mellow flavor.

4. SEMIHARD: *WHITE CHEDDAR*
A cow's milk cheese with a salty, savory flavor.

5. STRING: *MOZZARELLA*
Cured meat-wrapped string cheese is easy to DIY!

PICKLED BOARD

Creamy, mild cheeses let pickled accessories—kimchi, pickled veggies, briny olives—pop, while salty, aged cheeses mirror the tang of pleasantly fermented add-ons. Use small bowls and dishes to add structure and keep liquidy sides from watering down their neighbors.

The Cheeses

1. SEMIHARD: ***SHARP CHEDDAR***
Buttery and grassy with a flavor that's equal parts salty and sweet.

2. FRESH: ***MOZZARELLA***
A creamy, milky, tender cow's milk cheese with mild flavor.

3. SOFT-RIPENED: ***TRIPLE CREAM***
A mild, spreadable, super-rich cheese thanks to added cream.

4. BLUE: ***MAYTAG***
A semihard blue with a crumbly texture and strong, tangy flavor.

5. SEMIHARD: ***COMTÉ***
A dense, slightly grainy cheese with a salty, nutty, toasty flavor.

The Extras

SAUERKRAUT + KIMCHI + PICKLED VEGGIES + PICKLES + MARINATED OLIVES + CRISPY BREADSTICKS

DESSERT BOARD

No need to pigeonhole a cheese board as an appetizer. Some cheese textures, flavors, and milk sources lend themselves to sweet pairings: Match young (unaged), fruity, and subtly sweet cheeses with fruit, chocolate, and other sweet board toppers. After you anchor the board with cheese and small dishes, fill any gaps with loose piles of dried fruit, nuts, and fresh herbs.

The Cheeses

1. FRESH: ***WINE-SOAKED GOAT CHEESE***
A smooth, semifirm cheese with fruity notes (compliments of the wine).

2. FRESH: ***CHÈVRE***
Fresh and rindless with a soft, smooth texture. Try it with finely chopped dried fruit and rosemary.

3. SOFT-RIPENED: ***BRIE***
A buttery, nutty, soft, and fruity cow's milk cheese.

4. FRESH: ***RICOTTA***
Fresh cheese with a smooth, spreadable texture and a delicate, milky flavor.

The Extras

- FRESH FRUIT
- DRIED FRUIT
- QUINCE PASTE
- HONEYCOMB
- CARAMEL CORN
- CHOCOLATE
- TOAST

MAKE YOUR OWN COFFEE CREAMER

DIY coffee creamers are simple to stir together and add that homemade touch to the celebration. You can even pour the creamers into small bottles or jars to present as gifts to friends.

BAGEL *board*

A NEW YORK-INSPIRED BAGEL BONANZA SERVES UP BOTH SAVORY AND SWEET SPREADS TO COVER ALL THE BASES FOR AN EASY-ON-THE-HOST GATHERING.

GET ON BOARD

Fill your board with a variety of topping options and a selection of bagel flavors. (Preslice your bagels to make it easy on guests.)

- BAGELS
- SLICED DELI MEATS
- THINLY SLICED FRUITS & VEGGIES
- SMOKED SALMON
- COFFEE
- FRUIT JUICES
- CREAM CHEESE SPREAD
- COFFEE CREAMER

Spreads

Stir a combo into cream cheese.

1. BERRY-HONEY CREAM CHEESE
Finely chopped fresh berries, honey, and cinnamon

2. GARDEN VEGGIE CREAM CHEESE
Finely shredded carrot, chopped sweet peppers and green onions, minced garlic, onion powder, and paprika

3. GARLIC-CHIVE CREAM CHEESE
Chopped green onions, chopped fresh chives, onion powder, and minced garlic

4. PUMPKIN SPICE CREAM CHEESE
Pumpkin puree, maple syrup, and pumpkin pie spice or cinnamon

VANILLA COFFEE CREAMER

START TO FINISH 10 minutes

- **2 cups heavy cream, half-and-half, or milk (tip, *below right*)**
- **1 14-oz. can sweetened condensed milk**
- **2 tsp. vanilla**

In a 1-qt. canning jar combine all of the ingredients; seal. Store in the refrigerator up to 2 weeks. Shake before serving. **Makes 3¼ cups.**

CHOCOLATE COFFEE CREAMER Prepare as directed, except add 3 Tbsp. chocolate-flavor syrup. Reduce vanilla to 1 tsp. Makes 3½ cups.

CARAMEL COFFEE CREAMER Prepare as directed, except add ¼ cup caramel-flavor ice cream topping. Reduce vanilla to 1 tsp. Makes 3½ cups.

SPICED PUMPKIN COFFEE CREAMER Prepare as directed, except add 3 Tbsp. canned pumpkin and 1 tsp. pumpkin pie spice. Reduce vanilla to 1 tsp. Makes 3½ cups.

HAZELNUT COFFEE CREAMER Prepare as directed, except substitute 2 tsp. hazelnut extract for the vanilla. Makes 3¼ cups.

Alt MILKS

You can use dairy milk or nondairy milk, such as soy, coconut, or almond. (Always use fresh dairy products so the creamer lasts a full 2 weeks.)

In
SEASON
During the summer months, swap these fruits for strawberries, blackberries, cherries, melon, and more.
MAPLE-MASCARPONE DIP

sunrise FRUIT & drink board

BRING THE FRUIT IN A BIG WAY WITH A PLATTER OF CUT-UP FRUIT AND A CREAMY MAPLE DIP ON THE SIDE. FOR A SPECIAL CELEBRATION, SERVE WITH ONE OF THREE A.M.-FRIENDLY CHAMPAGNE-BASED COCKTAILS.

GET ON BOARD

All your favorite fruits gather around a stir-together dip made of mascarpone cheese and maple syrup. If you like, thread fruits onto appetizer picks or skewers so guests can easily grab their fruit kabob from the buffet table.

SLICED FRESH FRUITS

MAPLE-MASCARPONE DIP

CRANBERRY-PEAR SPARKLER

BLOOD ORANGE FIZZ

POMEGRANATE-ORANGE MIMOSA

FRUIT PLATTER WITH MAPLE-MASCARPONE DIP

START TO FINISH 20 minutes

- **2 navel oranges, peeled and cut into chunks**
- **2 kiwis, peeled and cut into chunks**
- **1 cup fresh pineapple chunks**
- **2 apples, cored and sliced**
- **2 pears, cored and sliced**
- **3 Tbsp. fresh lemon juice, divided**
- **1 cup red and green seedless grapes**
- **3 Tbsp. pomegranate seeds (optional)**
- **1 8-oz. carton mascarpone cheese**
- **¼ cup pure maple syrup**

1. Arrange all the fruit on a large platter; brush with 2 Tbsp. of the lemon juice. Add pomegranate seeds (if using).
2. For dip, in a small bowl stir together mascarpone, maple syrup, and remaining 1 Tbsp. lemon juice. Serve dip with fruit.
Makes 8 servings.
PER SERVING *246 cal, 12 g fat (7 g sat fat), 40 mg chol, 13 mg sodium, 32 g carb, 4 g fiber, 24 g sugars, 2 g pro.*

CRANBERRY-PEAR SPARKLER

Combine 1 Tbsp. each cranberry juice and pear nectar. Top with champagne. Add a fresh pear slice and cranberries.
Makes 1 serving.

BLOOD ORANGE FIZZ

Combine 2 Tbsp. blood orange juice and 1 Tbsp. vodka. Top with champagne. Add a blood orange slice and a rosemary sprig.
Makes 1 serving.

POMEGRANATE-ORANGE MIMOSA

Combine 2 Tbsp. pomegranate juice and 1 Tbsp. orange liqueur. Top with champagne. Add pomegranate seeds and an orange twist.
Makes 1 serving.

SCONE *board*

TENDER SCONES ARE THE STAR OF THIS BREAKFAST BAR, WHILE EGGS AND FRUIT ROUND IT OUT.

Customize the Scones

To add extra flavor, gently stir in one of these combos after adding the cream mixture.

1 cup fresh or frozen blueberries or raspberries and ½ tsp. lemon zest

1 cup fresh or frozen cranberries and ½ tsp. orange zest

1 cup chopped peeled Granny Smith apple or pear

½ cup chopped fresh or frozen strawberries and ½ cup chopped fresh or frozen rhubarb

¾ cup miniature chocolate chips

1 cup dried fruit (such as raisins, currants, dried cranberries, or chopped dried apricots)

2 tsp. crushed dried lavender

¾ cup chopped pecans or walnuts or sliced almonds, toasted

Spreads to Love

In England, scones are traditionally served with clotted cream. This product is sold in the dairy section of many supermarkets, or you can make your own at home.

CLOTTED CREAM

Preheat oven to 175°F. Pour 2 cups heavy cream (not ultrapasteurized) into a 2-qt. glass baking dish. Bake on middle oven rack 12 hours. Remove from oven and cool completely. Cover and chill at least 8 hours. Gently skim the solidified cream from the surface and transfer to a jar (discard liquid remaining in dish). Cover and chill up to 1 week. Makes 1 cup.

MAPLE BUTTER

In a small bowl beat ½ cup softened salted butter, 3 Tbsp. pure maple syrup, and ¼ tsp. vanilla bean paste until smooth. Makes ½ cup.

GET ON BOARD

Keep it simple with just the scones and a spread or two. Or make it a hearty breakfast with halved hard-boiled eggs, crispy bacon, and fruit galore.

SCONES

HARD-BOILED EGGS

BACON

FRUIT JAM

FRESH FRUITS

CLOTTED CREAM

MAPLE BUTTER

SPOT OF TEA?
Scones and tea go together like old friends. Brew a pot of English breakfast tea or Earl Grey tea.

BREAKFAST SCONES

HANDS ON 20 minutes
FREEZE 10 minutes
BAKE 20 minutes at 400°F

½ cup salted butter, frozen
2¾ cups all-purpose flour
½ cup granulated sugar
1 Tbsp. baking powder
½ tsp. salt
¾ cup heavy cream
2 eggs, lightly beaten
1 tsp. vanilla or vanilla bean paste
Mix-ins *(opposite)* (optional)
Coarse sugar
Butter, jam, lemon curd, or other spreads (optional)

1. Preheat oven to 400°F. Line an extra-large baking sheet with parchment paper. Using the coarse side of a box grater, quickly grate frozen butter onto a waxed paper-lined plate. Return butter to freezer.
2. In a large bowl stir together flour, sugar, baking powder, and salt. Add butter to flour mixture; toss quickly with a fork to separate and coat grated butter. Make a well in center of flour mixture.
3. In a bowl combine cream, eggs, and vanilla. Add cream mixture all at once to flour mixture. Add mix-ins (if using). Using a fork, stir just until moistened.
4. Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing until dough holds together in a ragged ball (it will be a bit sticky), 4 to 6 strokes. Pat or roll into a 12-inch square. Fold square into thirds like a letter. Fold into thirds again from short ends to create a square. Place on a floured plate in the freezer 5 minutes.
5. Divide dough in half. Pat or lightly roll each dough half into a 6-inch circle. Cut each circle into six wedges.
6. Place wedges 2 inches apart on prepared baking sheet. Brush with additional cream and sprinkle with coarse sugar. Bake until bottoms are golden, 20 minutes. Remove and cool slightly on a wire rack. If you like, serve warm with butter. **Makes 12 scones.**
PER SCONE *425 cal, 29 g fat (18 g sat fat), 114 mg chol, 309 mg sodium, 37 g carb, 1 g fiber, 15 g sugars, 6 g pro.*

Pairing with shrimp creates a flavor profile similar to a shrimp cocktail.
BLOODY MARY MIX
A squeeze of lemon brightens and balances the richness of the tomato juice.

bloody MARY board

BLOODY MARYS OFTEN ACCOMPANY A LEISURELY BRUNCH, BUT WHEN YOU ADD IN ALL THESE HEARTY SERVE-ALONGS, THEY CAN STAND ALONE AS THE MAIN ATTRACTION.

GET ON BOARD

Pile on all the savory ingredients you like onto the board, then add a vessel of appetizer skewers or toothpicks. Guests can thread their drink garnishes onto the skewers and even use them as stirring sticks.

- CHERRY TOMATOES
- BLACK PEPPER
- CHEESE CUBES
- PEPPERONCINI PEPPERS
- MINI VODKA BOTTLES
- CHOPPED BEEF STICKS
- PICKLED OKRA
- LEMONS
- HOT OR SWEET CHERRY PEPPERS
- COOKED SHRIMP
- BABY DILL PICKLES
- HOT SAUCE
- CARROT STICKS

BLOODY MARY MIX

START TO FINISH 10 minutes

- **1** 46-oz. bottle hot-style or regular vegetable juice
- **½** cup fresh lemon juice
- **1** Tbsp. prepared horseradish
- **1** Tbsp. Worcestershire sauce
- **1** tsp. celery salt
- Ice cubes
- Vodka
- Black pepper (optional)
- Desired garnishes (optional)

1. For mix, in a large pitcher combine the first five ingredients (through celery salt). Cover and chill until ready to serve.

2. To serve, pour ½ cup drink mix into an ice-filled glass. Add desired amount of vodka and, if you like, sprinkle with pepper. Serve with desired garnishes (if using). **Makes 6 cups.**

PER ½ CUP *91 cal, 0 g fat, 0 mg chol, 366 mg sodium, 6 g carb, 1 g fiber, 4 g sugars, 1 g pro.*

There are a variety of options to serve on this beverage board. Another time, try beef jerky or bacon, pickled or deviled eggs, stuffed olives, giardiniera (pickled vegetable mix), celery sticks, and/or wedges of blue cheese. There's no end to the fun ideas!

GRILLING board

HEAD TO THE BACKYARD FOR A GRILLING EXTRAVAGANZA FEATURING SEARED, WITH FRESH BURRATA TO TIE IT ALL TOGETHER.

EVERYTHING SIZZLED AND

Grilling CHICKEN

Sprinkle 6- to 8-oz. skinless, boneless chicken breasts with desired seasonings. Grill over medium, turning once, until chicken is done (165°F), 15 to 18 minutes. For 4- to 5-oz. boneless chicken thighs, grill, turning once, until 170°F, 12 to 15 minutes.

GET ON BOARD

Lay a fluffy bed of fresh arugula on a platter. Top with grilled foods. Nestle one or two balls of burrata on the platter, pressing to split open. Drizzle with olive oil and sprinkle with herbs.

ARUGULA

GRILLED CHICKEN

GRILLED VEGETABLES

GRILLED PEACHES & PLUMS

GRILLED BREAD

BURRATA, OLIVE OIL & FRESH HERBS

PURCHASED VINAIGRETTE

MIX-AND-MATCH GRILLERS

START TO FINISH 30 minutes

Desired Vegetables, Fruit, or Bread (*below* and *right*)
Olive oil or melted salted butter

1. Before grilling, cut up and prepare ingredient as directed (*below* and *right*).
2. To grill, generously brush food with oil or melted butter to prevent sticking to grill rack. For a charcoal or gas grill, place food on grill rack directly over medium heat. Cover and grill, turning occasionally, until tender and slightly charred. Use the following approximate timings as a guide. (Actual timings will vary depending on thickness of food, temperature of the grill, and how far food is from the heat. Adjust as needed.)

Preparation and Timings for Grilling

ASPARAGUS Snap off and discard tough woody bases from stems. Do not precook. Grill until tender, 7 to 10 minutes. Grill perpendicular to grates so asparagus does not fall through or use a grill basket.

BELL PEPPERS Quarter peppers lengthwise; remove stems, seeds, and membranes. Cut into 1-inch-wide strips. No prep needed for mini peppers. Do not precook. Grill until softened and lightly charred, 6 to 8 minutes.

CARROTS (small) Trim tops; peel carrots. Precook by boiling carrots 3 minutes; drain well. Grill until just tender, 3 to 5 minutes. Grill perpendicular to grates so carrots do not fall through or use a grill basket.

NEW POTATOES Halve potatoes. Precook by boiling potatoes 10 minutes; drain well. Grill until fork tender, 10 to 12 minutes, on grates or in a grill basket.

TOMATOES No prep needed for grape and cherry tomatoes. Do not precook. Place in a grill basket. Grill, stirring once, until softened and skins begin to split, 5 to 7 minutes.

ZUCCHINI OR YELLOW SUMMER SQUASH Cut off ends; cut squash lengthwise into 4 planks. Do not precook. Grill until tender, 5 to 6 minutes.

FRUIT Halve and pit peaches or plums. Or cut cored pineapple slices into wedges. Do not precook (avoid using overly ripe fruit). Grill, turning once, until lightly charred, 6 to 8 minutes.

BREAD Cut a baguette into segments crosswise. Cut each piece in half horizontally. Brush cut sides with butter or oil. Grill, turning once, until toasted, 4 to 6 minutes.

PUB CRAWL *board*

IT TAKES JUST ONE HAND TO LIFT A FROTHY MUG OF BEER, LEAVING THE OTHER FREE TO GRAZE ON THESE SNACKS.

BEER BREAD

HANDS ON 10 minutes
BAKE 50 minutes at 375°F
COOL 10 minutes

- **3 cups all-purpose flour**
- **¼ cup sugar**
- **1 Tbsp. baking powder**
- **1 tsp. salt**
- **1 12-oz. bottle beer (tip, *opposite*)**
- **½ cup salted butter, melted, divided**

1. Preheat oven to 375°F. Grease a 9x5-inch loaf pan. In a large bowl stir together flour, sugar, baking powder, and salt. Add beer and ¼ cup of the melted butter. Stir just until moistened.
2. Spoon batter into prepared pan. Pour remaining ¼ cup melted butter over top of dough.
3. Bake until surface is golden brown and internal temperature is 195°F, 50 to 55 minutes. Cool in pan on a wire rack 10 minutes. Remove from pan. **Makes 10 slices.**
PER SLICE *247 cal, 10 g fat (6 g sat fat), 24 mg chol, 452 mg sodium, 34 g carb, 1 g fiber, 5 g sugars, 4 g pro.*

DILL-HAVARTI BEER BREAD

Prepare as directed, except stir in ½ cup shredded Havarti cheese with dill, 2 tsp. chopped fresh dill, 1 tsp. caraway seeds, and ½ tsp. minced garlic into flour mixture.
PER SLICE *270 cal, 12 g fat (7 g sat fat), 31 mg chol, 493 mg sodium, 34 g carb, 1 g fiber, 5 g sugars, 5 g pro.*

BEER-CHEESE DIP

HANDS ON 20 minutes
COOK 10 minutes

- **½ cup salted butter, softened**
- **1 tsp. minced garlic (2 cloves)**
- **½ cup all-purpose flour**
- **1½ cups reduced-sodium chicken broth**
- **1¼ cups heavy cream**
- **½ cup lager beer**
- **1½ tsp. spicy brown mustard**
- **2 cups shredded mild cheddar cheese (8 oz.)**
- **1 cup shredded sharp cheddar cheese (4 oz.)**
- **Paprika (optional)**

In a 2 qt. saucepan melt butter over medium heat. Add garlic; cook and stir 1 minute. Whisk in flour; cook and stir 1 minute. Gradually whisk in broth, cream, and beer. Cook and whisk until thickened and bubbly. Whisk in mustard until smooth. Gradually whisk in cheeses, a handful at a time, whisking until melted and smooth after each addition. If you like, transfer dip to a slow cooker set to warm. Serve with desired dippers. **Makes 5½ cups.**
PER ¼ CUP *161 cal, 14 g fat (9 g sat fat), 46 mg chol, 182 mg sodium, 3 g carb, 0 g fiber, 0 g sugars, 5 g pro.*

GET ON BOARD

Here's a hearty, stick-to-your-ribs pub-style menu with cheesy dips, pretzels, sausages, and plenty of spicy mustard. If you like, add assorted fresh veggies as dippers.

- BEER-CHEESE DIP
- BEER BREAD
- SAUTÉED KIELBASA
- SALT & VINEGAR CHIPS
- APPLE SLICES
- PRETZELS AND/OR PRETZEL BITES
- ASSORTED MUSTARDS
- BEERS/ALES
- BRATS WITH CARAMELIZED ONIONS & PEPPERS
- CORNICHONS
- PUB SNACK MIX

SLOW COOKER DIRECTIONS FOR BEER-CHEESE DIP

In a 1½- or 2-qt. slow cooker combine chicken broth, heavy cream, beer, and garlic. Cover and cook on low 4 to 5 hours. Meanwhile, in a bowl stir together butter and flour until a paste forms. Turn cooker to high. Whisk paste into broth mixture until smooth (mixture will thicken immediately). Cover and cook 30 minutes more. Whisk mustard into broth mixture. Gradually whisk in both cheeses until smooth. Serve with desired dippers.

Bottle CHECK

For the Beer Bread, make sure to check the bottle size on your beer of choice. If the beer comes in an 11.2-oz. bottle, add 1½ Tbsp. water to the batter.

Mustard—as a flavoring and spread—is at the heart of pub food. Look for German- or Bavarian-style mustards, as well as stone-ground or coarse options. While standard yellow mustard can be used, these specialty mustards offer more depth of flavor.

Shaped RIGHT
Pick lettuce varieties that naturally form cups and vessels.
Slice and bake soft pretzel bites (such as Pretzilla) in a 350°F oven until golden, 8 to 10 minutes.

SALAD board

Cut vegetables into bite-size pieces so they easily fit in lettuce cups.

Roll a goat cheese log in everything bagel seasoning.

Well- DRESSED

Provide a variety of dressing styles such as vinaigrette and creamy. (One vegan option is a good idea as well.)

GET ON BOARD

So many options to try! Pick and choose from the ingredients below to make a salad board that speaks to YOU.

THE ESSENTIALS

• large board • small tongs • cocktail forks and/or picks • small bowls • small spoons • small carafes

LEAVES

• Belgian endive • butterhead (Boston or Bibb) • Little Gem (Red Gem, Green Gem, red oak leaves, green oak leaves, Red Tango, Green Tango) • radicchio

DRESSINGS

• buttermilk ranch dressing • green goddess dressing • Italian vinaigrette

CRUNCHY BITS

• crispy chickpeas • croutons • Marcona almonds • pretzel bites

VEGETABLES

• avocado • blanched Broccolini • carrots • celery • cherry tomatoes • grilled zucchini • mini bell peppers • peas • Persian cucumbers • snow pea pods • watermelon radish

CHEESE

• Asiago • blue cheese • cheddar • Cotija • goat cheese (chèvre) • feta • Parmesan • Swiss

DRIED FRUIT

• blueberries • cherries • chopped apricots • cranberries

EXTRAS

• fresh herbs (dill, oregano, thyme) • lemon wedges • pitted olives (Beldi, Castelvetrano, Kalamata, Manzanilla)

LOOKING FOR A VEGGIE-PACKED PARTY APP? HOP ON TO THE SALAD BOARD TREND. MIX AND MATCH LETTUCE CUPS WITH BITE-SIZE TOPPERS AND SALAD DRESSINGS.

FARMERS MARKET *board*

WHEN THE FARMERS MARKETS AND PRODUCE AISLES ARE OVERFLOWING WITH THE SEASON'S BEST, HIT EVERYTHING WITH A LITTLE HEAT (FROM THE GRILL) AND PILE IT ALL ON A BOARD WITH SOME SUPER-FLAVORFUL DIPS.

SWEET POTATO WEDGES

Cut sweet potatoes in half lengthwise, then slice each half lengthwise into wedges about 1 to 1½ inches thick. Toss with a drizzle of avocado oil or vegetable oil and grill, covered, over medium-high, turning once, until just cooked through, 4 to 5 minutes.

DO THE DIP(S)

CREAMY CASHEW AND ONION DIP

In a large bowl cover 10 oz. **raw unsalted cashews** in boiling water. Let stand 15 minutes. In a large skillet heat 3 Tbsp. **avocado oil** or **grapeseed oil** over medium-low. Add 1 cup thinly sliced **shallots;** 3 **cloves garlic,** sliced; and 1 tsp. **fine sea salt.** Cook, covered, stirring occasionally, until tender, 12 minutes. Uncover; increase heat to high. Cook and stir until golden brown, 3 minutes. Drain cashews; transfer to a food processor. Add ½ cup **water,** ¼ cup **cider vinegar,** and 1 tsp. **smoked paprika.** Cover and process until smooth, 5 minutes. Fold half of the shallot mixture into the cashew mixture. To serve, top with remaining shallot mixture.

BUTTERMILK-MISO RANCH

In a large bowl add ⅓ cup **milk;** ¼ cup each **buttermilk powder** and **white miso paste;** 1 tsp. **white vinegar;** ½ tsp. each **onion powder, garlic powder,** and **fine sea salt;** and 1 tsp. **cracked black pepper.** Whisk until smooth. Add 1 cup each **sour cream** and **mayonnaise;** stir to combine. Fold in ¼ cup each chopped **flat-leaf parsley, dill,** and **chives.**

GRILLED LEMON AÏOLI On a hot grill, grill 1 large halved **lemon,** cut sides down, until lightly charred, 2 to 3 minutes. Remove from heat; let cool. Juice lemon (about 2 Tbsp.). In a blender add 3 **pasteurized egg yolks,** 2 tsp. **Dijon mustard,** ½ tsp. grated **garlic** (1 clove), ½ tsp. **fine sea salt,** and lemon juice. In a 2-cup measure, combine ½ cup each **avocado oil** and **olive oil.** Turn blender to low and, with the motor running, slowly drizzle in oil mixture. Blend until dip is thick and yellow, 2 to 3 minutes.

GET ON BOARD

These veggie tray upgrades bring fresh energy and flavor to the spread.

ADD LETTUCE

Sturdy enough to hold their own against a chunky dip, the small inner leaves of romaine have a welcome crunch. (Or try baby gem lettuce.)

SEA SALT FLAKES

You salt everything else, don't you? Include a dish of flaky finishing salt (e.g., Maldon). Snackers can sprinkle it on veggies as they please.

SURPRISE VEG

Crispy raw kohlrabi tastes like a mild broccoli stem (and never met a creamy dip it didn't like). Cut off greens, peel bulb, and slice into thin coins.

Give crowd-pleasing party dip flavors a modern boost. Try **cashew cream** and shallots as a vegan update on sour cream and onion. Mild **white miso** adds a rich, savory note to buttermilk ranch. And aïoli shows a smoky side thanks to **grilled lemon.**

rainbow HUMMUS board

TASTY STIR-INS TAKE ORDINARY HUMMUS TO NEW HEIGHTS (AND HUES) OF APPETIZER POSSIBILITIES. COLOR-COORDINATE THE DIPPERS FOR A DAZZLING RAINBOW EFFECT.

GREEN DIPPERS
Romaine leaves
Blanched snap peas
Blanched green beans
Halved baby cucumbers

YELLOW DIPPERS
Pita chips
Yellow cherry tomatoes
Summer squash slices
Rice crackers

GET ON BOARD

Creamy homemade hummus is just a whirl in the food processor away. Customize the flavors with one or two stir-ins, then serve on a big board packed with fresh and nutritious veggies.

RED DIPPERS

PURPLE DIPPERS

GREEN DIPPERS

YELLOW DIPPERS

ORANGE DIPPERS

CLASSIC HUMMUS

PESTO HUMMUS

ROASTED RED PEPPER HUMMUS

CRACKERS

CLASSIC HUMMUS

START TO FINISH 15 minutes

- **1 15- to 15.5-oz. can chickpeas, rinsed and drained**
- **¼ cup tahini**
- **¼ cup fresh lemon juice**
- **¼ cup olive oil**
- **½ tsp. salt**
- **¼ tsp. paprika**
- **½ tsp. minced garlic (1 clove)**
- **Roasted chickpeas (optional)**
- **Desired dippers**

1. In a food processor or blender combine chickpeas, tahini, lemon juice, oil, salt, paprika, and garlic. Cover and process or blend until smooth, stopping and scraping sides as necessary.
2. Transfer hummus to a small serving bowl. If you like, drizzle with additional oil and top with roasted chickpeas. Serve hummus with desired dippers.
Makes 1¾ cups.
PER 2 TBSP. *83 cal, 7 g fat (1 g sat fat), 0 mg chol, 119 mg sodium, 5 g carb, 0 g fiber, 0 g sugars, 2 g pro.*

PESTO HUMMUS

Prepare as directed, except drop ¼ to ⅓ cup pesto in small spoonfuls on top of hummus. Using a small spoon, swirl pesto into hummus. Serve as directed. Makes 1¾ cups.

ROASTED RED PEPPER HUMMUS

Prepare hummus as directed, adding ¾ cup jarred roasted red peppers to food processor with chickpeas. Makes 2½ cups.

DATE NIGHT board

PUT TOGETHER A JUST-FOR-TWO STEAKHOUSE BOARD FOR

GET ON BOARD

Stay in tonight with this vintage steak dinner menu—all the splurge without the pricey restaurant bill or reservations.

PEPPERED SHOULDER TENDER ROASTS

ROASTED BABY POTATOES

ICEBERG WEDGE SALADS

BLUE CHEESE DRESSING

SHRIMP COCKTAIL WITH HERBY COCKTAIL SAUCE

CHAMPAGNE

A COZY NIGHT IN THAT TASTES LIKE AN EXPENSIVE NIGHT ON THE TOWN.

PAN-SEAR + OVEN-FINISH STEAK

The pan searing on these beef shoulder tenders *(below)* is a job for your cast-iron skillet. First, get your pan nice and hot over medium-high. Sear the seasoned meat in hot oil for a caramelized flavorful crust (and the stuck-in-the-pan brown bits that are the base for the irresistible pan sauce). Pop the pan and all into the oven to finish. Set meat on a board to rest for 10 minutes.

BONUS POINTS:

PAN SAUCE

A silky smooth pan sauce *(below)* isn't a requirement, but taking that extra step definitely makes dinner at home feel special. While the meat rests, deglaze the hot pan, add some aromatics, and finish with heavy cream for velvety richness.

No Large BOARD?

No problem. Use a tray, a rimmed sheet pan, or a large platter to compose dinner for two. Keep the steak and potatoes warm until everything else is ready to go—then board it up and serve.

This updated steakhouse special features beef shoulder tenders, roasted potatoes, old-school iceberg wedge salads, and chilled shrimp with a cocktail sauce with an herbal spin. Load the hot food on a board; place it on a larger one holding the cold items.

PEPPERED SHOULDER TENDER ROASTS

HANDS ON 30 minutes **STAND** 20 minutes **ROAST** 8 minutes at 400°F

- **2 to 3 beef shoulder petite tenders (about 1½ lb. total) or one 1½-lb. beef center-cut tenderloin roast, trimmed**
- **2 Tbsp. cracked black pepper**
- **1½ tsp. kosher salt**
- **2 Tbsp. vegetable oil**
- **3 Tbsp. salted butter**
- **¼ cup finely chopped shallots**
- **⅓ cup Cognac or other brandy**
- **1 cup heavy cream**

1. Preheat oven to 400°F. Sprinkle steaks with pepper and salt, pressing gently to adhere. Let stand at room temperature 20 minutes.

2. In a 12-inch oven-going skillet heat oil over medium-high. Add steaks; cook until well browned on all sides, about 8 minutes. Transfer skillet to oven. Roast steaks until medium rare (135°F), 8 to 10 minutes.* Transfer steaks to a platter and cover loosely with foil. Drain off fat.

3. For pan sauce, in same skillet melt butter over medium. Add shallots; cook, stirring occasionally, about 3 minutes. Remove skillet from heat. Carefully add Cognac, stirring to loosen any browned bits from the skillet. Return to heat. Bring to boiling; reduce heat. Simmer, uncovered, until reduced by about half. Add cream. Return to boiling; reduce heat. Boil gently, stirring frequently, until slightly thickened, 3 to 5 minutes. Slice meat and serve with pan sauce. **Makes 4 servings.**

PER SERVING *643 cal, 48 g fat (24 g sat fat), 188 mg chol, 605 mg sodium, 5 g carb, 1 g fiber, 3 g sugars, 37 g pro.*

***NOTE** If using a center-cut tenderloin roast, increase roasting time to 35 minutes for medium rare (135°F).

BLUE CHEESE DRESSING

In a food processor, combine ½ cup **plain yogurt** or **sour cream;** ¼ cup each **cottage cheese, mayonnaise,** and **blue cheese;** and ¼ tsp. each **salt** and **black pepper.** Cover and process until smooth; stir in ½ cup crumbled **blue cheese.**

FINISH SWEET

For chocolate-dipped strawberries, microwave ½ cup milk chocolate melting wafers and 3 oz. chopped bittersweet chocolate until melted, stirring every 20 seconds. Dip 10 clean, dry strawberries in chocolate. Let stand on waxed paper until set.

Just Add BUBBLES

Set a bottle of champagne, Prosecco, or sparkling cider in an ice bucket for a predinner toast.

HERBY COCKTAIL SAUCE

Our version brings fresh herbs and bright lemon juice to the classic tomato-horseradish sauce.

In a blender or food processor combine ½ cup each chopped fresh **parsley** and **basil;** 4 **oil-packed dried tomatoes,** drained; ¼ cup each **lemon juice** and **olive oil;** 2 Tbsp. each **prepared horseradish** and **water;** 2 tsp. **Dijon mustard;** and ½ tsp. **crushed red pepper.** Cover and blend until nearly smooth.

ROASTED BABY POTATOES

These minis get nice and crispy in the oven for a darling update on a classic baked potato.

Toss **baby potatoes** in **olive oil, salt,** and **black pepper.** Roast at 425°F until browned and tender, 15 to 20 minutes.

GET ON BOARD

We've reimagined traditional corned beef and cabbage as a laid-back spread of sliders, oven chips, and pickled cabbage slaw. Corral it all on a board and don't forget the stout—it's a party, after all.

CORNED BEEF

TOASTED BRIOCHE BUNS

OVEN-ROASTED CHIPS

PICKLED RED CABBAGE

SPICY MUSTARD

CORNICHONS

STOUT COCKTAILS

share the LUCK board

COMMEMORATE ST. PATRICK'S DAY WITH A RIFF ON THE CLASSIC IRISH-INSPIRED FEAST OF CORNED BEEF, CABBAGE, AND POTATOES, ROUNDED OUT WITH DRINK IDEAS FEATURING DARK AND HEARTY STOUT BEER.

CORNED BEEF SLIDERS

Prebrined corned beef brisket is sold as flat or point cuts. (We prefer the leaner flat, which is easier to slice.) Most come with a seasoning packet with spices (usually allspice, mustard seed, and coriander) to add to the cooking liquid, but for some, the spices have already been used to cure the meat. Place beef and seasonings in a large pot, cover with water, and simmer, covered, until tender, 3 hours. Thinly slice to serve.

OVEN-ROASTED CHIPS

Slice **russet potatoes** ⅛ inch thick and brush with **olive oil**. Bake at 425°F for 20 to 25 minutes, turning halfway. Sprinkle with **smoked salt** before serving.

PICKLED RED CABBAGE

Combine 5 cups finely shredded **red cabbage**, 1½ cups shredded **carrots**, 1 **onion** cut into thin wedges, and 4 cloves **garlic**, sliced. Divide among clean pint canning jars. In a saucepan bring 3 cups **cider vinegar**, 1½ cups packed **brown sugar**, 1 Tbsp. **celery seeds**, and 1 Tbsp. **salt** to boiling, stirring to dissolve sugar. Pour hot vinegar mixture over vegetables. Let stand 30 minutes. Seal jars and chill overnight or up to 1 month.

BOTTOMS UP

Raise a glass to these two-ingredient stout cocktails you can make in a flash.

HALF-AND-HALF
Combine equal parts stout and Bass ale.

BLACK VELVET
Top off stout with sparkling wine.

STEAMED BAO-STYLE BUNS, P. 35
DIPPING SAUCES, P. 34

DUMPLING *board*

GATHER ROUND A TRAY OF BAO-STYLE BUNS AND DUMPLINGS FOR A DIM SUM-INSPIRED SET-UP WITH CUCUMBER SALAD AND ASSORTED SAUCES.

GET ON BOARD

For the dumplings, there are four different fillings, each paired with a complementing dipping sauce, but you can mix and match the sauces and dumpling variations. Pile on a board with the Steamed Bao-Style Buns, cucumber salad, and some serve-alongs.

- STEAMED DUMPLINGS & DIPPING SAUCES
- PICKLED ONIONS
- KIMCHI
- CHOPPED NUTS
- CHILI CRISP
- SLICED GREEN ONIONS
- STEAMED BAO-STYLE BUNS
- SMASHED CUCUMBER SALAD
- HOT TEA & LEMON SLICES
- FORTUNE COOKIES

Make AHEAD

Prepare dumplings through Step 2. Place in a single layer on a baking sheet. Cover with plastic wrap and freeze until firm. Transfer to airtight containers and freeze up to 3 months. Steam frozen dumplings until done (165°F), about 12 minutes.

STEAMED DUMPLINGS

HANDS ON 1 hour 40 minutes **STEAM** 10 minutes

1 **recipe desired filling and dipping sauce** ***(right)***
Nonstick cooking spray
48 **to 50 round dumpling wrappers (3½-inch diameter) (tip,** ***far right*****)**

1. Prepare desired filling; chill. Line the bottom of a bamboo steamer basket with a piece of parchment paper cut to fit. Using a sharp knife, make several slits in paper; lightly coat with cooking spray.

2. For each dumpling, spoon 1 Tbsp. filling onto center of a dumpling wrapper. (Keep remaining wrappers covered with a damp cloth to prevent them from drying out.) Lightly brush edges of wrapper with water; fold dumpling in half and press edges together.

3. Arrange dumplings in a single layer in prepared steamer basket. (Fill and shape remaining batches of dumplings while the first batches are steaming.)

4. Place steamer basket in a wok or large pot over, but not touching, boiling water. Steam, covered, until filling in dumplings registers 165°F, about 10 minutes. Serve with desired dipping sauce. **Makes 48 dumplings.**

PER DUMPLING *61 cal, 2 g fat (1 g sat fat), 25 mg chol, 72 mg sodium, 6 g carb, 0 g fiber, 0 g sugars, 3 g pro.*

FILLINGS

LEMONGRASS-GINGER PORK

In a large bowl combine 1 lb. **ground pork;** 2 thinly sliced **green onions;** 1 stalk **lemongrass,** smashed and finely chopped (2 Tbsp.); 1 Tbsp. grated **fresh ginger;** 1 tsp. minced **garlic** (2 cloves); 1 Tbsp. **reduced-sodium soy sauce;** and 1 tsp. **toasted sesame oil.**

CILANTRO-LIME CHICKEN

In a large bowl combine 1 lb. **ground chicken;** 1 **poblano pepper,** stemmed, seeded, and finely chopped; ¼ cup chopped **fresh cilantro;** 2 Tbsp. **fresh lime juice;** 2 tsp. **ground cumin;** 1 tsp. **crushed red pepper;** 1 tsp. **olive oil;** ½ tsp. **kosher salt;** and ¼ tsp. **black pepper.**

SHRIMP SCAMPI

In a large bowl combine 1½ lb. **medium shrimp in shells,** peeled, deveined, and very finely chopped; ⅓ cup **capers;** 2 **shallots,** finely chopped; 3 Tbsp. chopped **fresh flat-leaf parsley;** 2 tsp. minced **garlic** (4 cloves); 1 tsp. **olive oil;** ½ tsp. **kosher salt;** and ¼ tsp. **black pepper.**

LEMON-BASIL VEGGIE

In a large bowl combine 2 medium **zucchini,** shredded and squeezed dry; 4 oz. chopped **mushrooms;** ¼ cup chopped **fresh basil;** 2 tsp. **lemon zest;** 2 Tbsp. fresh **lemon juice;** 1 tsp. minced **garlic** (2 cloves); 1 tsp. **olive oil;** ½ tsp. **dried thyme,** crushed; ½ tsp. **kosher salt;** and ¼ tsp. **black pepper.**

DUMPLING WRAPPERS

Look for those labeled dumpling or gyoza at Asian markets or in the Asian section of the grocery store. (Avoid wonton wrappers as they tend to be too thin.)

DIPPING SAUCES

SOY-GINGER

Stir together ½ cup **rice vinegar;** ¼ cup **reduced-sodium soy sauce;** 2 **green onions,** thinly sliced; and 4 pieces **pickled ginger,** chopped (optional).

CITRUS-HERB

Blend together ½ cup **canola oil,** ¼ cup **fresh lime or lemon juice,** ½ cup chopped **fresh cilantro or basil,** and ¼ tsp. **salt.**

BUTTERY GREEN ONION

Combine ½ cup melted **salted butter;** 2 Tbsp. **Worcestershire sauce;** and 2 **green onions,** thinly sliced. Sprinkle with **crushed red pepper.**

SMASHED CUCUMBER SALAD

START TO FINISH 15 minutes

- **4 small Persian cucumbers or 1 large English cucumber**
- **1 Tbsp. reduced-sodium soy sauce**
- **2 tsp. rice vinegar**
- **1½ tsp. minced garlic (3 cloves)**
- **1 tsp. sugar**
- **1 tsp. toasted sesame oil**
- **⅛ tsp. kosher salt**
- **2 Tbsp. chili crisp**
- **Toasted sesame seeds**
- **Chopped fresh cilantro (optional)**

Place cucumbers on a cutting board; smash lengthwise using the bottom of a skillet, until cucumber is split open from end to end. Roughly chop into bite-size pieces. In a medium bowl whisk together soy sauce, vinegar, garlic, sugar, and sesame oil. Toss cucumbers in dressing. Season with salt. Drizzle with chili crisp and sprinkle with sesame seeds and cilantro (if using). Serve immediately. **Makes 4 servings.**

PER SERVING *36 cal, 1 g fat (0 g sat fat), 0 mg chol, 178 mg sodium, 6 g carb, 2 g fiber, 1 g sugars, 0 g pro.*

Heat IT UP

If you like, microwave the chicken filling until heated through, 1 to 2 minutes.

STEAMED BAO-STYLE BUNS

HANDS ON 20 minutes **STEAM** 10 minutes

- **1 7.5-oz. pkg. refrigerated biscuits (10)**
- **Nonstick cooking spray**
- **1 cup shredded rotisserie chicken**
- **¼ cup hoisin sauce**
- **2 tsp. chili paste (sambal oelek)**
- **1½ tsp. rice vinegar**
- **1 tsp. packed brown sugar**
- **½ cup pkg. julienned carrots**
- **½ cup sliced green onions**
- **Fresh cilantro leaves (optional)**

1. Fill a 12-inch skillet with 1 inch of water. Bring to boiling over medium-high. Line a steamer basket or bamboo steamer with parchment paper. Poke four to six evenly spaced holes in paper. Press biscuits into 3-inch rounds; coat tops with cooking spray. Fold biscuits in half and place, 1 inch apart and away from edge, in prepared basket. Place basket in skillet. Steam, covered, until puffed, 10 minutes. Remove basket; transfer buns to a wire rack.

2. Meanwhile, in a medium bowl combine next five ingredients (through brown sugar). Stir in the carrots and green onions.

3. Carefully open buns and fill with chicken mixture and, if you like, cilantro. **Makes 10 buns.**

PER BUN *115 cal, 4 g fat (1 g sat fat), 19 mg chol, 409 mg sodium, 14 g carb, 1 g fiber, 4 g sugars, 6 g pro.*

WARMING TORTILLAS
To warm tortillas, wrap them tightly in foil. Grill packet, turning once, until tortillas are heated through, 10 minutes.

FAJITA board

GRILLED PORK AND VEGGIES SET THE STAGE FOR A SEASIDE-INSPIRED FAJITA

GET ON BOARD

Amp up your fiesta by bringing the grill into the mix! Craft an epic build-your-own-fajita board, loaded with all the essentials—vibrant salsas, jalapeño slices, and fresh fruit with a little Tajín.

MOJO PORK FAJITAS WITH ORANGE-AVOCADO SALSA

MELON WEDGES SPRINKLED WITH TAJÍN

PICKLED JALAPEÑOS

SALSA VERDE

PICO DE GALLO

MARGARITAS

TORTILLA CHIPS

TORTILLAS

MOJO PORK FAJITAS WITH ORANGE-AVOCADO SALSA

HANDS ON 45 minutes **MARINATE** 8 hours
GRILL 30 minutes **STAND** 10 minutes

- **1 pork tenderloin (1 lb.), trimmed**
- **⅓ cup olive oil**
- **⅓ cup fresh orange juice**
- **⅓ cup fresh lime juice**
- **¼ cup chopped onion**
- **1 Tbsp. minced garlic (6 cloves)**
- **1 tsp. dried oregano, crushed**
- **1 tsp. ground cumin**
- **1 recipe Orange-Avocado Salsa *(below)***
- **2 large red bell peppers, quartered lengthwise**
- **2 medium onions, cut into thick slices**
- **12 6-inch flour tortillas, warmed (tip, *opposite*)**
- **¼ cup sour cream**
- **Fresh cilantro leaves and/or lime wedges (optional)**

1. In a resealable plastic bag add meat; set in a shallow dish. For marinade, in a small bowl combine next seven ingredients (through cumin). Pour marinade over meat. Seal bag; turn to coat meat. Marinate in the refrigerator 8 to 24 hours, turning bag occasionally. Meanwhile, prepare Orange-Avocado salsa; cover and chill.

2. Drain meat, reserving marinade. Brush bell peppers and onions with some of the marinade; discard remaining marinade.

3. Grill, covered, over indirect medium heat until meat is done (145°F), 30 to 35 minutes. Grill onions the last 10 to 12 minutes and peppers the last 8 to 10 minutes or until vegetables are crisp-tender, turning occasionally.

4. Cover meat with foil and let stand 10 minutes. Meanwhile, if you like, peel off and discard skins from peppers. Cut peppers into thin strips and chop onions. Slice meat. Serve meat and vegetables on tortillas with Orange-Avocado Salsa and sour cream. If you like, sprinkle with cilantro and/or serve with lime wedges.

Makes 6 servings (2 fajitas each).

PER SERVING *467 cal, 20 g fat (4 g sat fat), 53 mg chol, 623 mg sodium, 47 g carb, 7 g fiber, 9 g sugars, 24 g pro.*

ORANGE-AVOCADO SALSA In a medium bowl combine 2 medium oranges, peeled, sectioned, and chopped; 1 avocado, halved, seeded, peeled, and chopped; ¼ cup each chopped red onion and chopped fresh cilantro; 2 Tbsp. fresh lime juice; ½ to 1 tsp. hot sauce; and ¼ tsp. salt. If you like, cover and chill up to 4 hours.

Place the pork tenderloin in its citrusy soak up to 24 hours before grilling time for amazing flavor. At the same time, you can cut up all the fajita veggies to get a jump start on preparations for the next day.

BOARD. AND, YES, OF COURSE, THERE ARE CHIPS, SALSA, AND MARGARITAS!

Lemon DRESSING

In a small bowl combine zest and juice of 2 lemons (4 tsp. zest, 6 Tbsp. juice); ¼ cup olive oil; 3 Tbsp. chopped fresh oregano; 1½ tsp. minced garlic; ¼ tsp. salt; and ¼ tsp. black pepper. Makes ⅔ cup.

SOUVLAKI board

THIS MEDITERRANEAN MASTERPIECE IS LIKE A MEZZE PLATTER MAXIMIZED.

GET ON BOARD

While the souvlaki is marinating and grilling, prep and bowl up the remaining ingredients for the platter so it's all ready to go. Keep the souvlaki and falafel warm in the oven until go time. Once you're ready, add it to the platter and dig in!

- GREEK-STYLE ORZO SALAD
- TZATZIKI SAUCE
- CHICKEN SOUVLAKI
- PURCHASED FALAFEL
- TOASTED PITA BREAD OR NAAN
- HUMMUS
- LEMONS
- MIXED ASSORTED PITTED OLIVES
- FRESH MINT, OREGANO & PARSLEY
- OLIVE OIL
- MARINATED ARTICHOKE HEARTS
- CHERRY TOMATOES

If using wooden skewers, soak in water at least 30 minutes before using.

GREEK-STYLE ORZO SALAD

START TO FINISH 25 minutes

- **1 cup dry orzo pasta**
- **1 cup quartered grape or cherry tomatoes**
- **1 cup chopped fresh baby spinach**
- **¾ cup halved and thinly sliced mini cucumber**
- **½ cup chopped red onion**
- **½ cup chopped pitted Castelvetrano and/or Kalamata olives**
- **½ cup crumbled feta cheese**
- **¼ cup olive oil**
- **¼ cup fresh lemon juice**
- **2 Tbsp. chopped fresh herbs (such as basil, oregano, flat-leaf parsley, and/or dill)**
- **1 tsp. minced garlic (2 cloves)**
- **½ tsp. salt**
- **¼ tsp. freshly ground black pepper**

1. Cook orzo according to package directions; drain. Rinse under cold running water; drain well. Transfer to a large bowl. Stir in next six ingredients (through feta).
2. For dressing, in a bowl whisk together remaining ingredients. Add to orzo mixture; toss to combine. **Makes 8 servings.**
PER SERVING *189 cal, 11 g fat (2 g sat fat), 6 mg chol, 333 mg sodium, 20 g carb, 2 g fiber, 2 g sugars, 4 g pro.*

TZATZIKI SAUCE

START TO FINISH 15 minutes

- **1 6-oz. carton plain Greek or regular yogurt**
- **1 cup seeded, shredded cucumber**
- **1 Tbsp. fresh lemon juice**
- **1 Tbsp. olive oil**
- **1 Tbsp. chopped fresh mint**
- **½ tsp. minced garlic (1 clove)**
- **¼ tsp. salt**

In a medium bowl stir together all ingredients. Serve immediately, or cover and chill up to 4 hours. **Makes 10 servings.**
PER SERVING *35 cal, 3 g fat (1 g sat fat), 6 mg chol, 66 mg sodium, 2 g carb, 0 g fiber, 1 g sugars, 1 g pro.*

CHICKEN SOUVLAKI

HANDS ON 40 minutes
GRILL 12 minutes

- **1½ lb. chicken breast tenderloins or skinless, boneless chicken breasts, cut into 2-inch strips**
- **½ tsp. salt, divided**
- **1 recipe Lemon Dressing, divided *(opposite)***
- **2 medium red, green, and/or yellow bell peppers, cut into 1½-inch pieces**
- **1 small red onion, cut into 1½-inch cubes**
- **8 oz. button mushrooms**
- **2 medium zucchini, halved and sliced ¾ inch thick**
- **1 Tbsp. olive oil or vegetable oil**
- **Tzatziki Sauce *(below left)***
- **6 soft pita bread rounds**

1. Place chicken in a medium bowl. Season chicken with ¼ tsp. of the salt. Pour half of the Lemon Dressing over chicken; toss to coat. Thread chicken on six 10-inch skewers, leaving ¼ inch between pieces. Discard any remaining dressing in bowl. Arrange skewers on a plate or tray. Cover and chill while preparing vegetables. (Tip: Do not marinate longer than 30 minutes due to the lemon juice in the marinade.)
2. Thread peppers and onion on two 10-inch skewers. Thread mushrooms and zucchini on two 10-inch skewers. Brush vegetable skewers with oil. Sprinkle with remaining ¼ tsp. salt.
3. Grill pepper skewers, covered, over medium heat 5 minutes. Turn skewers. Add mushroom and chicken skewers to grill. Continue grilling, turning once, until chicken is done (165°F) and vegetables are tender, 8 to 9 minutes.
4. Remove vegetables from skewers; place in a large bowl. Pour remaining Lemon Dressing over vegetables; toss to coat. Cover and let stand 5 minutes. Serve chicken skewers with grilled vegetables, Tzatziki Sauce, and pita bread. **Makes 6 servings.**
PER SERVING *471 cal, 18 g fat (6 g sat fat), 83 mg chol, 787 mg sodium, 45 g carb, 4 g fiber, 7 g sugars, 35 g pro.*

Mediterranean MEZZE

CUE THE WARM OCEAN BREEZES—WE'RE HEADED TO THE MEDITERRANEAN FOR INSPIRATION ON THIS GRAZING BOARD, KNOWN AS A MEZZE PLATTER. IT'S FULL OF TANTALIZING FLAVORS MADE FROM FRESH, WHOLESOME INGREDIENTS.

CAPRESE SKEWERS

START TO FINISH 5 minutes

On each of 12 appetizer skewers thread 1 **grape tomato,** 1 fresh **basil leaf,** and 1 small **marinated mozzarella pearl.** Drizzle skewers with 1 Tbsp. **balsamic glaze. Makes 12 skewers.**

PER SKEWER *32 cal, 2 g fat (1 g sat fat), 7 mg chol, 18 mg sodium, 2 g carb, 0 g fiber, 1 g sugars, 1 g pro.*

EASY DOES IT

To make cleanup easy, line a baking sheet or tray with parchment paper.

HERBED WHITE BEAN DIP

START TO FINISH 10 minutes

In a food processor combine one 15-oz. can **reduced-sodium white beans,** rinsed and drained; 2 Tbsp. finely chopped **oil-packed dried tomatoes;** 4 cloves **garlic,** sliced; ¼ tsp. **salt;** and ⅛ tsp. **black pepper.** With machine running, gradually add about ¼ cup **olive oil** until desired consistency. Stir in 3 Tbsp. chopped **fresh basil** and 1 Tbsp. chopped **fresh oregano.** Transfer to a small bowl. If you like, drizzle with an additional 1 tsp. olive oil and sprinkle with **crushed red pepper.** Serve with **vegetable dippers** and/or **toasted baguette slices. Makes 1¼ cups.**

PER 2 TBSP. *102 cal, 6 g fat (1 g sat fat), 0 mg chol, 137 mg sodium, 10 g carb, 2 g fiber, 1 g sugars, 3 g pro.*

HONEY-ROASTED NUTS WITH ZA'ATAR

HANDS ON 10 minutes
BAKE 20 minutes at 350°F

Preheat oven to 350°F. Line a 15x10-inch baking pan with parchment paper. In a large bowl combine 2½ Tbsp. **honey,** 2 Tbsp. **olive oil,** and 2 tsp. **za'atar spice mix.** Add 2 cups **whole unblanched almonds,** 1 cup each **raw cashews** and **pecan halves,** and ½ cup **raw pepitas** (pumpkin seeds); toss to coat. Spread in prepared baking pan. Bake, stirring occasionally, until toasted and mostly dry, 20 to 25 minutes. Sprinkle with ½ tsp. **sea salt flakes** and, if you like, additional za'atar. Cool in pan on a wire rack. Store leftovers at room temperature up to 1 week. **Makes 4½ cups.**

PER ¼ CUP *213 cal, 18 g fat (2 g sat fat), 0 mg chol, 72 mg sodium, 9 g carb, 3 g fiber, 4 g sugars, 6 g pro.*

FIG AND OLIVE TAPENADE

HANDS ON 10 minutes
CHILL 30 minutes

In a small food processor combine **½** cup pitted and coarsely chopped **niçoise olives,** 6 coarsely chopped **dried figs,** and 2 Tbsp. chopped **shallot.** Cover and pulse until finely chopped. Transfer mixture to a small bowl. Stir in 2 Tbsp. finely chopped **fresh basil** and 2 tsp. each **olive oil** and **balsamic vinegar.** Cover and chill at least 30 minutes before serving. Serve with **whole grain crackers** and **blue cheese. Makes ⅔ cup.**

PER TBSP. *41 cal, 3 g fat (0 g sat fat), 0 mg chol, 89 mg sodium, 4 g carb, 1 g fiber, 3 g sugars, 0 g pro.*

GOAT CHEESE-CHERRY CROSTINI

START TO FINISH 20 minutes

1. Preheat broiler. In a small bowl combine ½ cup chopped **dried tart cherries** and 2 Tbsp. **balsamic vinegar.** Microwave just until bubbling, 20 seconds. Let stand 10 minutes. Stir in ¼ cup chopped **toasted walnuts** and 1 Tbsp. chopped **fresh sage.**

2. Meanwhile, cut an 8-oz. loaf **whole grain baguette** into ½-inch slices. Place on a large baking sheet. Broil 3 to 4 inches from heat, turning once, until toasted, 2 to 3 minutes. Spread with ½ to ¾ cup **soft goat cheese** (chèvre). Top with cherry mixture and, if you like, additional fresh sage. **Makes 24 crostini.**

PER 2 CROSTINI *108 cal, 4 g fat (1 g sat fat), 5 mg chol, 97 mg sodium, 16 g carb, 1 g fiber, 5 g sugars, 3 g pro.*

STORING ROASTED CHICKPEAS

Transfer chickpeas to an airtight container and chill up to 3 days or freeze up to 3 months. To serve, preheat oven to 350°F. Roast 10 minutes or until crisp; cool.

ROSEMARY ROASTED CHICKPEAS

HANDS ON 10 minutes
ROAST 40 minutes at 425°F

Preheat oven to 425°F. Rinse and drain two 15-oz. cans **reduced-sodium chickpeas**; pat dry. In a 15x10-inch baking pan combine chickpeas and 1 Tbsp. **olive oil.** Roast, stirring every 10 minutes, until brown and crisp, 40 minutes. Meanwhile, in a small bowl combine 1 Tbsp. each finely chopped **fresh rosemary, honey,** and olive oil; ½ tsp. **kosher salt;** and ¼ tsp. **cayenne pepper.** Drizzle chickpeas with honey mixture and toss to coat; cool. **Makes 2¼ cups.**

PER ¼ CUP *117 cal, 6 g fat (1 g sat fat), 0 mg chol, 170 mg sodium, 14 g carb, 3 g fiber, 4 g sugars, 4 g pro.*

DARK CHOCOLATE BARK

HANDS ON 10 minutes
CHILL 30 minutes

Line a large baking sheet with foil; coat foil with **nonstick cooking spray.** In a large bowl microwave 12 oz. chopped **dark chocolate** (60% to 70% cacao), stirring every 30 seconds, until melted, 1½ to 2 minutes. Pour onto prepared baking sheet; spread to ¼-inch thickness. Sprinkle with ⅔ cup chopped **smoked almonds** or toasted sliced almonds and 2 Tbsp. **dried goji berries** or cranberries; press lightly. Sprinkle with 1 Tbsp. **chia seeds** and ¼ tsp. **sea salt.** Chill until firm, 30 minutes. Using foil, lift out candy. Break into pieces. **Makes 16 servings.**

PER SERVING *157 cal, 11 g fat (5 g sat fat), 1 mg chol, 61 mg sodium, 13 g carb, 3 g fiber, 8 g sugars, 3 g pro.*

CASHEW BUTTER STUFFED DATES

START TO FINISH 10 minutes

Using a sharp knife, cut slits in 12 whole fresh **Medjool dates;** remove pits. Stuff each date with 2 tsp. **cashew butter.** Sprinkle with chopped **dark chocolate. Makes 12 dates.**

PER DATE *98 cal, 2 g fat (1 g sat fat), 0 mg chol, 101 mg sodium, 21 g carb, 2 g fiber, 18 g sugars, 1 g pro.*

BLACKBERRY-MINT JULEP SPARKLER

For mint syrup: In a saucepan combine ½ cup **sugar,** 2 cups **water,** and 1 cup chopped **mint;** bring to boiling, stirring to dissolve sugar. Reduce heat and simmer 5 minutes. Pour through a fine-mesh sieve, pressing on the mint to release liquid; discard solids. Let cool. For each cocktail, in a tall glass muddle 3 **fresh mint leaves** and 2 **blackberries.** Add 2 oz. **bourbon** and 2 Tbsp. mint syrup; stir vigorously. Add crushed ice and top with club soda or sparkling water.

DERBY DAY board

THE RACE LASTS A FEW MINUTES, BUT THIS MAKE-AHEAD SPREAD WILL KEEP YOUR KENTUCKY DERBY-WATCHING PARTY GOING FOR MORE LAPS OF CELEBRATING.

GET ON BOARD

It's not a Derby menu without certain classics, like mint juleps and hot browns. Try these riffs on the beloved faves.

- HOT BROWN STROMBOLI
- BOURBON-BROWN SUGAR NUTS
- DERBY SKILLET COOKIE
- PIMENTO CHEESE DIP
- BLACKBERRY-MINT JULEP SPARKLER
- PICKLE SLICES
- DIJON MUSTARD
- CUT VEGETABLES
- CRACKERS

PIMENTO CHEESE DIP
Make one recipe of Pimento Cheese *(p. 51)* or buy a container of your favorite refrigerated pimento cheese.

BOURBON-BROWN SUGAR NUTS

HANDS ON 25 minutes
COOK 11 minutes

- ½ cup packed brown sugar
- 3 Tbsp. bourbon
- 1 cup toasted whole almonds
- ½ tsp. salt
- ½ black pepper
- ½ tsp. ground cinnamon
- ⅛ to ¼ tsp. cayenne pepper

1. Line a 15x10-inch baking pan with foil; grease foil.
2. In a medium saucepan combine brown sugar and bourbon. Bring to boiling over medium-high, stirring to dissolve sugar. Stir in almonds. Reduce heat to medium. Cook, stirring often, until syrup thickens slightly, 4 minutes. Reduce heat to medium-low. Stir in salt, black pepper, cinnamon, and cayenne. (Mixture will be foamy.) Cook, stirring frequently, until syrup thickens and coats nuts, 7 minutes more.
3. Spread nuts in a single layer in prepared pan. Let cool completely. Break apart. Store in an airtight container up to 1 week. **Makes 6 servings.**
PER SERVING *225 cal, 12 g fat (1 g sat fat), 0 mg chol, 99 mg sodium, 23 g carb, 3 g fiber, 19 g sugars, 5 g pro.*

HOT BROWN STROMBOLI

HANDS ON 35 minutes
BAKE 40 minutes at 375°F

- 2 tsp. olive oil
- 1 Tbsp. cornmeal
- 1 lb. purchased refrigerated pizza dough
- 3 Tbsp. Dijon mustard
- 8 oz. sliced deli cooked turkey
- 6 oz. Gruyère cheese, shredded (1½ cups)
- 4 slices bacon, cooked and crumbled
- 1 cup chopped roma tomatoes
- 1 egg yolk
- 1 Tbsp. sesame seeds

1. Preheat oven to 375°F. Line a 15x10-inch baking pan with foil. Brush with the oil. Sprinkle with cornmeal.
2. On a lightly floured surface roll dough to a 13x10-inch rectangle. Transfer to prepared pan. Spread dough with mustard. Arrange half of the turkey over dough, leaving a ½-inch border. Sprinkle with half of the cheese. Top with bacon, tomatoes, and remaining turkey and cheese.
3. Starting from a long side, roll up dough around filling. Pinch seam and ends to seal. Lightly beat egg yolk with 1 tsp. *water*; brush over dough. Sprinkle with sesame seeds. Use a knife to cut shallow slits on top to vent.
4. Bake until golden brown, about 40 minutes. Let cool 20 minutes. Cut into slices to serve. **Makes 8 servings.**
PER SERVING *310 cal, 13 g fat (5 g sat fat), 63 mg chol, 787 mg sodium, 28 g carb, 0 g fiber, 1 g sugars, 18 g pro.*

DERBY SKILLET COOKIE

HANDS ON 30 minutes
BAKE 40 minutes at 350°F
COOL 2 hours

- 2½ cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. salt
- 1 cup salted butter, softened
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 2 eggs
- 1 Tbsp. vanilla
- 1 10-oz. pkg. bittersweet chocolate chips
- ½ cup toasted walnuts or pecans, chopped

1. Place rack in middle of oven. Preheat oven to 350°F. In a bowl whisk together flour, baking soda, and salt.
2. In a large bowl beat butter and sugars with a mixer on medium-high until pale and fluffy, 2 to 3 minutes. Add eggs, one at a time, beating until combined after each. Beat in vanilla.
3. Beat one-third of the flour mixture into butter mixture until just combined; repeat two more times with remaining flour. Fold in chocolate chips and walnuts. Spread evenly into an ungreased 9- to 10-inch cast-iron skillet. Bake until evenly browned, 40 to 45 minutes for a 9-inch skillet (30 minutes for 10-inch). Let cool in skillet on a wire rack at least 2 hours. **Makes 10 servings.**
PER SERVING *607 cal, 35 g fat (19 g sat fat), 86 mg chol, 410 mg sodium, 72 g carb, 3 g fiber, 43 g sugars, 7 g pro.*

GET ON BOARD

This meat and cheese board is terrifyingly easy to construct with simple creature creations and a scatter of fruit, nuts, and pickled veggies.

PEPPER JELLY

PURPLE GRAPES

DRIED APRICOTS

PICKLED VEGGIES

NUTS

CRACKERS

GREEN-EYE EGGS

ANTIPASTI ZOMBIE SKEWERS

HAUNTED BRIE

FRANKENSTEIN CRACKERS

FURRY MONSTER CHEESE BALL

STRINGY GHOULS

MUMMY STICKS

GOAT CHEESE GHOSTS

MUMMY STICKS, P. 49

FURRY MONSTER CHEESE BALL, P. 49

STRINGY GHOULS, P. 49

ANTIPASTI ZOMBIE SKEWERS, P. 48

CHAR BOO TERIE *board*

SAVORY AND SWEET NIBBLES GET THEIR GHOUL ON JUST IN TIME FOR FRIGHT NIGHT.

GREEN-EYE EGGS

START TO FINISH 25 minutes

- **6 hard-cooked eggs, peeled**
- **¼ cup chopped avocado**
- **1 tsp. fresh lime juice**
- **Salt and black pepper**
- **Black olive slices**
- **Paprika**

Halve eggs lengthwise. Scoop out yolks and place in a bowl. Set whites aside. Mash yolks with a fork. Add avocado and lime juice; mix well. Season with salt and pepper. Spoon or pipe yolk mixture into egg white halves. Cover and chill until ready to serve. Top each with one olive and sprinkle with paprika. **Makes 12 egg halves.**

PER EGG HALF *72 cal, 6 g fat (1 g sat fat), 109 mg chol, 62 mg sodium, 0 g carb, 0 g fiber, 0 g sugars, 3 g pro.*

GOAT CHEESE GHOSTS

Use a wide knife or sandwich spreader to swipe plain soft goat cheese onto flatbread crackers. Press two dried blueberries or currants into the goat cheese for eyes.

ANTIPASTI ZOMBIE SKEWERS

For each skewer, thread desired number of summer sausage cubes on a bamboo skewer. Add a pimiento-stuffed green olive. Drizzle creamy Italian dressing back and forth over sausage cubes. Sprinkle with Italian seasoning. Add two dots of dressing to the olive and attach large black nonpareils or capers for the eyes.

HAUNTED BRIE

Stir or melt red pepper jelly until it is drizzling consistency. Using a small spoon, drizzle jelly back and forth over the Brie. Add two fresh jalapeño slices for eyes.

FRANKENSTEIN CRACKERS

HANDS ON 35 minutes **FREEZE** 30 minutes
BAKE 8 minutes at 350°F

- **1¾ cups all-purpose flour**
- **½ cup unsweetened cocoa powder**
- **1 tsp. salt**
- **¾ cup unsalted butter, softened**
- **⅓ cup powdered sugar, sifted**
- **3 Tbsp. granulated sugar**
- **2 egg whites**
- **½ cup finely chopped toasted pecans**
- **1 cup semisweet chocolate chips, melted**

1. In a medium bowl sift together flour, cocoa powder, and salt.
2. In a large bowl beat butter with a mixer on medium until smooth and creamy. Add both sugars; beat 2 minutes to blend. Add egg whites; beat 1 minute. Reduce speed to low; beat 1 minute more. (The egg whites will curdle the batter, but the dough will come together when the flour mixture is added.) While beating on low, gradually add the flour mixture, mixing just until combined. You should have a smooth, thick dough. Stir in pecans.
3. Divide dough in half and shape each portion into a rectangle. Place one portion between two sheets of parchment or waxed paper; roll dough into a ¼-inch-thick rectangle. Repeat with remaining dough portion. Freeze rolled-out doughs until very firm, at least 30 minutes.
4. Position an oven rack in the center of oven. Preheat oven to 350°F. Line two baking sheets with parchment paper or silicone baking mats.
5. Working with half of the dough at a time, use a pizza cutter to cut dough into 2x1-inch rectangles. Place rectangles 1 inch apart on a prepared baking sheet.
6. Bake on center rack until slightly firm to the touch, rotating baking sheet halfway through baking, 6 to 8 minutes. Let crackers cool on baking sheet 5 minutes. Transfer to a wire rack; cool completely. Repeat with remaining dough, using a cool baking sheet.
7. Place melted chocolate into a pastry bag fitted with a fine tip. Pipe crisscross eyes and a zipper mouth on each cracker to create the monster face.
Makes about 50 crackers.
PER CRACKER *55 cal, 3 g fat (2 g sat fat), 7 mg chol, 49 mg sodium, 6 g carb, 1 g fiber, 1 g sugars, 1 g pro.*

FURRY MONSTER CHEESE BALL

HANDS ON 20 minutes **CHILL** 4 hours
STAND 15 minutes

- **2 8-oz. pkg. cream cheese, softened**
- **2 cups finely shredded smoked cheddar, Swiss, or Gouda cheese (8 oz.)**
- **½ cup salted butter, softened**
- **2 Tbsp. milk**
- **2 tsp. steak sauce**
- **1 cup finely shredded sharp cheddar cheese**
- **1 large pimiento-stuffed green olive, halved**
- **Crackers**

1. In a medium bowl combine first five ingredients (through steak sauce). Beat with a mixer on medium to high until fluffy, scraping sides of bowl as needed. Cover and chill 4 to 24 hours or until easy to handle.
2. Shape cheese mixture into a ball; roll in sharp cheddar cheese to coat. Add olive halves for eyes. Let stand 15 minutes before serving. Serve with crackers. **Makes 3½ cups.**
PER TBSP. *73 cal, 7 g fat (4 g sat fat), 18 mg chol, 66 mg sodium, 1 g carb, 0 g fiber, 0 g sugars, 2 g pro.*

STRINGY GHOULS

For each ghost, peel back strands about one-third of the way down on one end of a mozzarella string cheese stick. Push large black nonpareils into the cheese for eyes. If necessary, use a toothpick to poke holes into the cheese so nonpareils stay in place.

MUMMY STICKS

Cut thawed frozen puff pastry sheets into 6x1-inch strips; bake according to package directions until golden brown. After baking, brush warm pastry with melted butter and sprinkle with grated Parmesan cheese; let cool. Wrap strips of thinly sliced prosciutto around cooled sticks. Add two dots of creamy Italian dressing to one end and attach two capers for eyes.

harvest ORANGE

* Look for a small round loaf of bread—the kind used for bread bowls—and hollow it out to hold a creamy dip.

board

CELEBRATE THE CHANGING OF THE SEASONS WITH A BOARD AS BRILLIANTLY COLORED AS AUTUMN'S FOLIAGE. USE SEASONAL INGREDIENTS IN SIMILAR HUES TO FOLLOW THROUGH WITH THE HARVEST-TIME THEME.

PUMPKIN-SAGE CHEESE BALL

HANDS ON 15 minutes
CHILL 4 hours

- **2 8-oz. pkg. cream cheese, softened**
- **2 cups finely shredded sharp cheddar cheese (8 oz.), divided**
- **½ of a 15-oz. can pumpkin (¾ cup)**
- **¼ cup salted butter, softened**
- **2 Tbsp. chopped fresh sage**
- **½ tsp. smoked paprika**
- **¼ tsp. garlic powder**
- **¼ tsp. kosher salt**
- **¼ tsp. freshly cracked black pepper**

1. In a medium bowl combine cream cheese, 1¼ cups of the cheddar cheese, the pumpkin, butter, sage, paprika, garlic powder, salt, and pepper. Beat with a mixer on medium to high until fluffy, scraping bowl as needed. Cover and chill 4 to 24 hours.
2. Place cheese mixture in the center of a large piece of plastic wrap. Pull the plastic wrap up around cheese mixture and shape into a ball. Remove plastic wrap and roll cheese ball in remaining ¾ cup cheddar cheese. If you like, sprinkle with additional paprika and fresh sage. **Makes 3 cups.**
PER 2 TBSP. *123 cal, 11 g fat (7 g sat fat), 34 mg chol, 159 mg sodium, 2 g carb, 0 g fiber, 1 g sugars, 4 g pro.*

TO SHAPE INTO A PUMPKIN

After rolling the cheese ball in the remaining cheddar cheese, wrap the ball in another piece of plastic wrap. Place a few rubber bands lengthwise around the cheese ball to form ridges like a pumpkin. Chill until firm, 30 minutes to 1 hour. Remove rubber bands and unwrap. Add a green bean or sugar snap pea for a stem and fresh sage for leaves.

PIMIENTO CHEESE

HANDS ON 15 minutes
CHILL 4 hours

- **3 cups shredded sharp cheddar cheese (12 oz.)**
- **⅔ cup mayonnaise**
- **1 4-oz. jar diced pimientos, drained**
- **1 tsp. Worcestershire sauce**
- **1 tsp. yellow mustard**
- **¼ tsp. garlic powder**
- **Cornichon and/or fresh parsley (optional)**

In a medium bowl stir together cheddar, mayonnaise, pimientos, Worcestershire sauce, mustard, and garlic powder, mashing with the back of a spoon as you mix (mixture will be chunky). Spoon cheddar mixture into a serving dish, mounding it slightly. If you like, add a cornichon "stem" and fresh parsley "vine." Cover and chill 4 to 24 hours. **Makes about 3 cups.**
PER 2 TBSP. *98 cal, 9 g fat (4 g sat fat), 15 mg chol, 130 mg sodium, 1 g carb, 1 g fiber, 0 g sugars, 3 g pro.*

BUTTERNUT SQUASH DIP

HANDS ON 30 minutes
ROAST 35 minutes at 400°F

- **1 2¼-lb. butternut squash**
- **2 tsp. coarsely chopped garlic (4 cloves)**
- **2 Tbsp. olive oil**
- **½ tsp. kosher salt**
- **1 15-oz. can cannellini beans, rinsed and drained**
- **4 oz. goat cheese (chèvre)**
- **½ cup grated Parmesan cheese (2 oz.)**
- **2 tsp. fresh lemon juice**
- **1 tsp. chopped fresh thyme**
- **Small round bread loaf**

1. Preheat oven to 400°F. Halve and peel squash and remove seeds. Cut squash into 1-inch cubes. Toss cubes with garlic, oil, and salt. Spread on a rimmed baking sheet. Roast until tender, about 35 minutes.
2. Transfer squash to a food processor. Add beans, goat cheese, Parmesan, lemon juice, and thyme. Cover and process 30 seconds. Scrape sides of bowl; blend until very smooth, 30 seconds more. Let dip cool.
3. Slice off top of loaf. Pull out bread in center, leaving a ½-inch shell. (Reserve bread for another use.) Spoon dip into hollow loaf. If you like, top with additional fresh thyme sprigs. **Makes 3 cups.**
PER 2 TBSP. *61 cal, 3 g fat (1 g sat fat), 5 mg chol, 106 mg sodium, 7 g carb, 2 g fiber, 1 g sugars, 3 g pro.*

GET ON BOARD

A mix of homemade recipes and store-bought treasures round out this eye-pleasing presentation of sunset colors.

- CRACKERS
- CARROT STICKS
- ORANGE BELL PEPPER STICKS
- PURCHASED ROASTED PEPPER HUMMUS
- BUTTERNUT SQUASH DIP
- PIMIENTO CHEESE
- PUMPKIN-SAGE CHEESE BALL

PURCHASED FIX-UPS

HUMMUS PUMPKIN
Create a mini pumpkin by slicing off the top of an orange bell pepper. Remove the seeds and membranes, then fill with purchased roasted red pepper hummus.

DIPPERS
Make your nibbler board visually stunning with dippers and crackers that keep the orange theme going, such as carrots, orange bell pepper strips, and cheese crackers.

PEAR TREE cheese board

GATHER ROUND THE BOARD FOR A DECADENTLY SWEET APPLE-AND-PEAR-SLICE CHRISTMAS TREE DECORATED WITH CHEESECAKE BALL ORNAMENTS.

DECKED-OUT CHRISTMAS TREE

On a board arrange thinly sliced apples and pears for the tree. Brush the fruit slices lightly with lemon juice. Sprinkle with assorted nuts and dried cranberries. Use a slice of toasted pound cake for the tree trunk. Add the cheesecake ball mini ornaments. If you like, drizzle with honey.

GET ON BOARD

Make the holiday merry with an edible tree and all the trimmings. Mini cheesecake balls are the star, with fruit and nuts to round it out.

GINGERED-ORANGE CHEESECAKE BALL MINI ORNAMENTS

MIXED NUTS & DRIED CRANBERRIES

APPLE & PEAR SLICES

PURCHASED TOASTED POUND CAKE SLICE

HONEY

GINGERED-ORANGE CHEESECAKE BALL

HANDS ON 25 minutes
CHILL 4 hours

- **1 8-oz. pkg. reduced-fat cream cheese (neufchatel), softened**
- **½ cup salted butter, softened**
- **⅓ cup powdered sugar**
- **1½ tsp. orange zest**
- **1 Tbsp. orange juice**
- **2 tsp. very finely chopped crystallized ginger**
- **3 Tbsp. finely chopped toasted macadamia nuts**
- **3 Tbsp. toasted coconut**

1. In a medium bowl combine first five ingredients (through orange juice). Beat with a mixer on medium 30 seconds. Stir in ginger. Line a 1½- to 2-cup bowl or mold with plastic wrap. Spoon in cheese mixture, pressing gently; smooth top. Cover and chill 4 to 24 hours.
2. To serve, invert mold onto a board or serving platter; remove plastic wrap. Top with nuts and coconut.
Makes 1½ cups.
PER 2 TBSP. *155 cal, 14 g fat (8 g sat fat), 34 mg chol, 125 mg sodium, 5 g carb, 0 g fiber, 4 g sugars, 2 g pro.*

TO SHAPE INTO MINI ORNAMENTS
Prepare as directed, except chill mixture before shaping. Divide the chilled mixture into 12 portions. Shape into balls; if necessary, chill again. Roll mini cheese balls in sprinkles, chopped nuts, or toasted shredded coconut; use a bit of cream cheese to adhere a miniature chocolate-covered peanut butter cup as the ornament top.

To make ahead, prepare as directed, shaping into ball. Place uncoated ball(s) in a single layer in a freezer container. Freeze up to 1 month. To serve, thaw in the refrigerator overnight. Roll in desired coatings as directed. (Coatings won't hold well in the freezer.)

GET ON BOARD

Make 3 cheese balls and roll each in a white coating: Roll the Dill-Onion Cheese Ball in finely crushed potato chips, the Prosciutto-Basil Cheese Ball in finely grated Fontina or Asiago cheese, and the Spicy Taco Cheese Ball in Cotija cheese. For the final touches, add a prosciutto scarf, breadstick arms, carrot nose, and sliced black olives for the buttons and eyes.

ASSORTED CHIPS & CRACKERS

DILL-ONION, SPICY TACO, & PROSCIUTTO-BASIL CHEESE BALLS

CARROT PIECE, PROSCIUTTO, SLICED BLACK OLIVES, BREADSTICKS

cheese ball SNOWMAN board

HE LOOKS LIKE A JOLLY OL' SNOW GENT, BUT THIS VERSION OF FROSTY WILL NEVER MELT AND IS MOST DELICIOUS SERVED WITH CRACKERS, CHIPS, AND OTHER DIPPERS. EACH CHEESE BALL IS A DIFFERENT FLAVOR TO KEEP EVERYONE GUESSING.

DILL-ONION CHEESE BALL

HANDS ON 35 minutes
STAND 30 minutes **CHILL** 4 hours

- **1 8-oz. pkg. cream cheese, cut into cubes**
- **4 oz. Gouda cheese, finely shredded (1 cup)**
- **¼ cup salted butter**
- **1 Tbsp. milk**
- **2 Tbsp. thinly sliced green onion**
- **2 Tbsp. chopped fresh dill or 2 tsp. dried dill**
- **½ cup desired Coating *(below right)***
- **Assorted crackers, chips, and/or flatbread**

1. In a large bowl place cream cheese, Gouda, and butter; let stand at room temperature 30 minutes. Add milk. Beat with a mixer on medium until light and fluffy. Stir in green onion and dill. Shape cheese mixture into a ball. Wrap in plastic wrap and chill 4 to 24 hours. Unwrap; shape into a smoother ball shape.
2. Roll cheese ball in desired Coating; let stand 15 minutes. Serve with crackers and/or flatbread.
Makes 1½ cups.
PER 2 TBSP. *63 cal, 6 g fat (3 g sat fat), 16 mg chol, 62 mg sodium, 1 g carb, 0 g fiber, 0 g sugars, 2 g pro.*

PROSCIUTTO-BASIL CHEESE BALL

Prepare as directed through Step 1, except substitute Fontina cheese for the Gouda cheese, stir in 2 oz. chopped prosciutto and 2 Tbsp. chopped fresh basil with the green onion; omit dill. In Step 2, use chopped toasted pine nuts for the coating.

SPICY TACO CHEESE BALL

Prepare as directed through Step 1, except substitute Mexican-style four-cheese blend for the Gouda cheese, stir in 2 Tbsp. chopped bottled jalapeño peppers with the green onion, and omit dill. In Step 2, use crushed corn chips for the coating.

CHEESE BALL COATINGS

Another time, try coating the outside of the cheese balls with one or more of these: • Chopped fresh herbs (such as chives or flat-leaf parsley) • Cooked crumbled bacon • Crushed cheese-flavor crackers • Crushed wasabi peas • Finely chopped dried fruit • Finely chopped toasted almonds or other nuts • Poppy seeds • Shredded cheese

Make
SKEWERS
Assemble skewers with the Marinated Feta and Olives, cooked cheese tortellini, and marinated artichokes and place in a circle forming a wreath.

Roll up strips of prosciutto to resemble flowers for a fun presentation.

ANTIPASTI *wreath board*

Add cherry tomatoes, Peppadew peppers, and rolled pepperoni slices to fill in between the skewer gaps on the board.

THERE'S MORE THAN ONE WAY TO PRESENT THE ANTIPASTI APPETIZER IDEA. HERE WE SKEWERED THE INGREDIENTS UP AND ARRANGED THEM IN A WREATH SHAPE TO RING IN THE CHRISTMAS TIDINGS AND GOOD CHEER.

GET ON BOARD

While we chose a wreath shape here, this recipe would also be darling arranged into a Christmas tree shape. When it's not the holidays, you can simply line up the skewers or stack them on a platter.

PURCHASED BALSAMIC DRESSING

PEPPERONI SLICES

MARINATED FETA & OLIVES

CHERRY TOMATOES

PEPPADEW PEPPERS

COOKED CHEESE TORTELLINI

PROSCIUTTO

MARINATED ARTICHOKE HEARTS

FRESH ROSEMARY

MARINATED FETA AND OLIVES

HANDS ON 30 minutes
MARINATE 4 hours

- **16 oz. feta cheese, cut into ½-inch cubes**
- **1 cup pitted Kalamata olives**
- **1 cup pitted green olives**
- **½ cup bottled roasted red sweet peppers, cut into strips**
- **1 red onion, cut into thin wedges**
- **½ cup olive oil**
- **½ cup white balsamic vinegar**
- **2 tsp. minced garlic (4 cloves)**
- **1 Tbsp. chopped fresh thyme**
- **2 tsp. chopped fresh oregano**
- **½ tsp. cracked black pepper**

1. In a glass bowl combine first five ingredients (through onion). **2.** In a screw-top jar combine remaining ingredients. Cover and shake well. Pour over olive mixture; toss gently to coat. **3.** Cover and marinate in refrigerator 4 to 6 hours. Drain; thread onto appetizer skewers with other ingredients *(opposite)*. **Makes 5 cups.**

PER ¼ CUP *139 cal, 12 g fat (4 g sat fat), 20 mg chol, 444 mg sodium, 4 g carb, 1 g fiber, 2 g sugars, 3 g pro.*

STUFFED ENDIVES WITH PEAR, WALNUT, AND GOAT CHEESE, P. 61

NEW YEAR'S *cheers board*

RING IN THE NEW YEAR WITH A CELEBRATION BOARD OF EPIC PROPORTIONS. IT'S FUN, IT'S FESTIVE, AND IT'S EASY TO PUT TOGETHER.

Use cookie cutter letters to cut out letters in cheese slices to spell out "Cheers" or another celebratory word or phrase.

GET ON BOARD

Say goodbye to the past year and welcome in the new one with an easy grazing board that keeps the mood light and casual.

- RASPBERRIES & CHAMPAGNE
- SLICED SALAMI
- SLICED CHEESE
- STONE-GROUND MUSTARD
- PARTY RYE BREAD
- LEMONS
- ZESTY SHRIMP COCKTAIL
- STUFFED ENDIVE WITH PEAR, WALNUT, AND GOAT CHEESE
- MANCHEGO-STUFFED MUSHROOMS

ZESTY SHRIMP COCKTAIL

HANDS ON 25 minutes **CHILL** 2 hours

- 1½ lb. fresh or frozen large shrimp in shells
- ¾ cup bottled chili sauce
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. thinly sliced green onion
- 1 Tbsp. prepared horseradish
- 2 tsp. Worcestershire sauce
- Several dashes bottled hot pepper sauce

1. Thaw shrimp, if frozen. Peel and devein shrimp. Cook shrimp in lightly salted boiling water until shrimp turn opaque, 1 to 3 minutes, stirring occasionally. Rinse in a colander under cold running water; drain again. Chill 2 hours or overnight.

2. For sauce, in a small bowl stir together chili sauce, lemon juice, green onion, horseradish, Worcestershire sauce, and hot pepper sauce. Cover and chill until ready to serve. Serve shrimp with sauce. **Makes 8 servings.**

PER SERVING *84 cal, 0 g fat, 103 mg chol, 383 mg sodium, 8 g carb, 0 g fiber, 6 g sugars, 13 g pro.*

SHRIMP AND AVOCADO COCKTAIL

Prepare shrimp and sauce as directed. To serve, line 8 to 10 chilled martini glasses or individual plates with mixed torn salad greens. Halve, seed, peel, and dice 2 avocados and arrange on greens. Peel and section 1 medium orange (or use half of an 11-oz. can mandarin orange sections, drained); arrange in glasses. Toss shrimp with the sauce and place in glasses. Serve with lime wedges. Makes 8 servings.

PER SERVING *149 cal, 6 g fat (1 g sat fat), 103 mg chol, 388 mg sodium, 13 g carb, 3 g fiber, 7 g sugars, 14 g pro.*

A martini glass is the classiest way to carry your appetizer around. Put the cocktail sauce in the middle and hook the shrimp and lemon slices on the rim.

STUFFED ENDIVES WITH PEAR, WALNUT, AND GOAT CHEESE

START TO FINISH 25 minutes

- **1 Tbsp. olive oil**
- **2 tsp. fresh lemon juice**
- **Salt and ground black pepper**
- **1 firm medium pear (such as Bartlett), cored and chopped**
- **¼ cup coarsely chopped toasted walnuts**
- **¼ cup loosely packed fresh flat-leaf parsley**
- **4 oz. goat cheese, crumbled (1 cup)**
- **12 endive leaves (1 large head)**
- **Honey (optional)**

1. In a medium bowl whisk together oil and lemon juice. Season with salt and pepper. Add pear, walnuts, parsley, and goat cheese. Toss to coat.
2. Spoon pear mixture into endive leaves. Arrange stuffed endives on a serving platter. If you like, drizzle with honey and top with additional fresh parsley. **Makes 6 servings** (2 stuffed endives each).
PER SERVING *140 cal, 11 g fat (5 g sat fat), 15 mg chol, 197 mg sodium, 6 g carb, 1 g fiber, 3 g sugars, 5 g pro.*

MANCHEGO-STUFFED MUSHROOMS

HANDS ON 20 minutes
BAKE 25 minutes at 400°F

- **½ cup panko**
- **2 oz. Manchego or Parmesan cheese, finely shredded (½ cup)**
- **6 Tbsp. olive oil, divided**
- **2 Tbsp. chopped fresh flat-leaf parsley**
- **1 tsp. minced fresh garlic (2 cloves)**
- **½ tsp. smoked paprika**
- **¼ tsp. salt**
- **1 lb. 2-inch button or baby bella mushrooms (12 to 14), stemmed**
- **3 thin slices jamón ibérico, cut into narrow strips**
- **¼ cup chopped pitted Castelvetrano olives**

1. Preheat oven to 400°F. Line a 15x10-inch baking pan with parchment paper.
2. In a small bowl stir together panko, cheese, 2 Tbsp. of the oil, the parsley, garlic, paprika, and salt. Spoon filling into mushroom caps, pressing it in and mounding for very full caps. Arrange in prepared pan. Drizzle remaining 4 Tbsp. oil over stuffed mushrooms. Bake until mushrooms are tender and filling is golden, about 25 minutes. Cool slightly. To serve, top with ham and olives. **Makes 12 mushrooms**.
PER MUSHROOM *105 cal, 9 g fat (2 g sat fat), 5 mg chol, 145 mg sodium, 3 g carb, 1 g fiber, 1 g sugars, 3 g pro.*

checkerboard SALAD

board

IT'S A CHOOSE-YOUR-OWN SALAD (AND SHAPE) ADVENTURE WITH THIS LINEUP OF CUBES, SLICES, WEDGES, AND SPHERES. LET YOUR SKEWER DO THE TALKING WHEN IT COMES TO DECIDING WHICH OPTIONS TO BRING ON BOARD.

GET ON BOARD

Size matters when it comes to slicing and dicing your produce and cheese. Keep everything roughly the same size so it lines up on the platter and the skewer well. Add lime, Tajín, hot honey, and basil for the finishing touches.

- WATERMELON CUBES
- CANTALOUPE CUBES
- GRAPES
- CHERRY TOMATOES
- ENGLISH CUCUMBER SLICES
- FETA CUBES
- HOT HONEY
- TAJÍN
- BASIL LEAVES
- LIME WEDGES

WHAT'S TO DRINK?

This calm, cool, and collected platter is begging for some chill drinks to accompany it. Try flavored seltzer waters, agua frescas, or, for a happy hour spread, a refreshing wine spritzer.

SPRINGTIME board

GET ON BOARD

Here's your chance to pull out the fine china dishes for an old-fashioned spring celebration. Even if you're not in the actual garden, little vases of fresh flowers will get you in that garden mindset.

- GOAT CHEESE ROLLED IN FRESH HERBS
- MINI BELL PEPPERS
- GRAPES
- BONBONS
- PIROUETTE COOKIES
- MELON, PROSCIUTTO & BASIL SKEWERS
- BAGUETTE TOASTS
- MINI QUICHES
- CUCUMBER TEA SANDWICHES
- WHIPPED FETA
- TEA

RETREAT TO THE GARDEN FOR A MORNING TEA PARTY COMPLETE WITH A LIGHT OFFERING OF DAINTY FINGER FOODS.

While any tea will do at such a gathering, one might expect to find varieties such as Earl Grey, oolong, or herbal or flavored teas (like chamomile, lemon, or mint). If your party is heading into the early afternoon, consider serving tall glasses of sweetened iced tea instead.

ANY-FLAVOR MINI QUICHES

HANDS ON 20 minutes **BAKE** 13 minutes at 425°F

- 1 **14.1-oz. pkg. refrigerated unbaked piecrust (2 crusts)**
- 2 **eggs, lightly beaten**
- ⅔ **cup milk**
- ¼ **cup finely chopped green onions (optional)**
- ¼ **tsp. salt**
- ¼ **tsp. freshly ground black pepper**
- ½ **to 1 cup desired finely chopped or crumbled cooked meat and/or vegetable (such as bacon, ham, sausage, shrimp, spinach, broccoli, or red bell pepper)**
- ¼ **to ½ cup desired finely shredded or crumbled cheese**

1. Preheat oven to 425°F. Let piecrusts stand according to package directions.

2. Meanwhile, in a large glass measuring cup or medium bowl combine next five ingredients (through black pepper).

3. Unroll piecrusts. Using a 2½- or 3-inch round cutter, cut out pastry. Press pastry circles onto bottoms and up sides of 24 muffin cups. Place a pinch of meat and/or vegetable and cheese into each pastry shell. Pour egg mixture over filling.

4. Bake until filling is puffed and pastry is golden, 13 to 15 minutes. Cool in muffin cups 2 minutes. Carefully remove from muffin cups. If you like, sprinkle with additional black pepper and cheese. Serve warm. **Makes 12 servings** (2 mini quiches each).

PER SERVING *168 cal, 10 g fat (4 g sat fat), 40 mg chol, 295 mg sodium, 17 g carb, 0 g fiber, 1 g sugars, 4 g pro.*

TO MAKE AHEAD Prepare egg mixture and press pastry circles into muffin cups as directed. Cover tightly with plastic wrap and chill 2 to 24 hours. To serve, assemble quiches and bake as directed.

CUCUMBER TEA SANDWICHES

START TO FINISH 10 minutes

- 12 **very thin slices firm white bread**
- 1 **5.3-oz. container semisoft cheese with garlic and fine herbs (such as Boursin)**
- 1 **cup thinly sliced cucumbers**
- 3 **radishes, thinly sliced**
- ¾ **cup fresh basil, dill, and/or oregano**
- **Freshly ground black pepper and sea salt**

Spread bread slices with cheese. Top half of the bread slices with cucumbers, radishes, and herbs. Sprinkle with pepper and salt; top with remaining bread slices (cheese side down). Cut into triangles. **Makes 12 servings.**

PER SERVING *112 cal, 6 g fat (3 g sat fat), 14 mg chol, 208 mg sodium, 13 g carb, 0 g fiber, 2 g sugars, 3 g pro.*

Shhh...
SHORTCUT
Cut time by purchasing a container of whipped feta, which is available in many supermarkets.

WHIPPED FETA

START TO FINISH 15 minutes

- **1 lemon**
- **1 clove garlic, halved**
- **1½ cups crumbled feta cheese (6 oz.)**
- **2 oz. cream cheese, softened**
- **2 to 4 Tbsp. olive oil**
- **Black pepper**

1. Remove 1 tsp. zest and squeeze 1 Tbsp. juice from lemon. Add garlic to a food processor. Cover and pulse until finely chopped. Add lemon zest and juice and both cheeses; cover and process until smooth.

2. Add 2 Tbsp. of the oil; cover and process until light and fluffy. Season to taste with pepper. If you prefer a milder flavor, add enough of the remaining oil and process until fluffy. Chill until ready to use. Store in an airtight container and chill up to 1 week. If you like, top with additional oil, pepper, and lemon zest before serving. **Makes 1¼ cups.**

PER TBSP. *45 cal, 4 g fat (2 g sat fat), 10 mg chol, 87 mg sodium, 1 g carb, 0 g fiber, 0 g sugars, 1 g pro.*

HERB Fold 1 Tbsp. each chopped fresh mint, dill, and/or tarragon and 1 tsp. chopped fresh oregano into whipped feta.

DRIED TOMATO AND BASIL Fold 3 Tbsp. finely chopped oil-packed dried tomatoes and 2 Tbsp. chopped fresh basil into whipped feta.

ZA'ATAR In a small bowl combine 2 Tbsp. each za'atar spice mix and olive oil. Top whipped feta with spice mixture.

TURN THE DOG DAYS OF SUMMER INTO THE HOT DOG DAYS OF SUMMER WITH A SPREAD OF SAUCES, RELISHES, AND EXTRAS TO PILE ON TOP.
BERRY-RED CABBAGE SLAW, P. 71
SPIRAL DOGS, P. 71
ELOTE CORN TOPPER, P. 71
CHARRED JALAPEÑO-LIME AÏOLI, P. 70

best of SUMMER board

GET ON BOARD

Ketchup and mustard take a backseat to more flavor-forward condiments and homemade relishes. Got a tot who doesn't want anything extra on their dog? You can still make plain dogs ultra cool with a skewer and strategic slicing to create spiral dogs!

- CHARRED JALAPEÑO-LIME AÏOLI
- QUICK KIMCHI
- ELOTE CORN TOPPER
- BERRY-RED CABBAGE SLAW
- BACON-SHISHITO RELISH & DIJON MAYO
- HOT DOGS & BUNS
- SPIRAL DOGS
- LITTLE SMOKY DOGS
- DILL PICKLE SPEARS
- GRILLED BELL PEPPERS
- POTATO CHIPS
- SODA
- KETCHUP & MUSTARD

CHARRED JALAPEÑO-LIME AÏOLI

HANDS ON 30 minutes
GRILL 25 minutes

- 1 bulb garlic
- 4 fresh jalapeño peppers
- 1 Tbsp. olive oil, divided
- 1 cup mayonnaise
- 1 tsp. lime zest
- 1 Tbsp. fresh lime juice
- Salt and black pepper

1. Cut ½ inch from top of garlic bulb. Remove loose papery outer layers. Place cut side up on a 6-inch-long piece of heavy-duty foil. Drizzle with 1½ tsp. of the oil. Bring up sides to enclose garlic. Brush jalapeños with remaining 1½ tsp. oil.
2. Place foil packet on the rack of a covered grill directly over medium. Grill 10 minutes. Add peppers to grill rack. Grill until garlic is softened and peppers are charred, 15 to 20 minutes more, turning peppers once. Remove. Wrap peppers in foil. Let peppers and garlic cool completely. Peel skin from peppers and, if you like, remove stems and seeds. Chop peppers. Squeeze garlic from garlic cloves; mash with a fork.
3. In a small bowl stir together mayonnaise, lime zest, lime juice, garlic, and chopped peppers. Season with salt and black pepper. Chill, covered, up to 24 hours. **Makes 1½ cups.**
PER 2 TBSP. *141 cal, 15 g fat (2 g sat fat), 8 mg chol, 166 mg sodium, 2 g carb, 0 g fiber, 0 g sugars, 0 g pro.*

QUICK KIMCHI

START TO FINISH 20 minutes

- ½ of a 16-oz. pkg. shredded cabbage and carrot (coleslaw mix)
- 2 tsp. salt
- 1 cup coarsely shredded radishes
- 3 sliced green onions
- 2 Tbsp. rice vinegar
- 1 Tbsp. gochujang
- 1 tsp. sugar
- 1 tsp. fish sauce
- ½ tsp. grated fresh ginger
- ½ tsp. minced garlic (1 clove)

In a large bowl toss cabbage mixture with salt; let stand 10 minutes. Place in a colander; rinse with cold water, pressing out excess water. Return to bowl. Add remaining ingredients; toss to coat. Chill, covered, up to 3 days. **Makes 2½ cups.**
PER ¼ CUP *15 cal, 0 g fat, 0 mg chol, 97 mg sodium, 4 g carb, 0 g fiber, 1 g sugars, 1 g pro.*

BACON-SHISHITO RELISH

START TO FINISH 20 minutes

- 3 slices bacon
- ½ cup finely chopped red onion
- 6 oz. shishito peppers, stemmed and chopped
- 2 Tbsp. red wine vinegar
- 1 cup cherry tomatoes, quartered
- 2 Tbsp. chopped fresh flat-leaf parsley
- Salt and black pepper

1. In a 10-inch skillet cook bacon until crisp. Transfer to a paper towel-lined plate, reserving drippings in skillet. Crumble bacon.
2. Add onion to skillet. Cook and stir over medium until tender, 4 minutes. Add shishitos. Cook, stirring often, until browned, 4 minutes. Stir in vinegar, scraping up any browned bits. Cook, uncovered, 30 seconds. Remove from heat. Stir in bacon, tomatoes, and parsley. Season with salt and black pepper. Chill, covered, up to 3 days. **Makes 2½ cups.**
PER ¼ CUP *45 cal, 2 g fat (1 g sat fat), 6 mg chol, 128 mg sodium, 3 g carb, 1 g fiber, 2 g sugars, 2 g pro.*

CREOLE-STYLE COARSE-GROUND MUSTARD

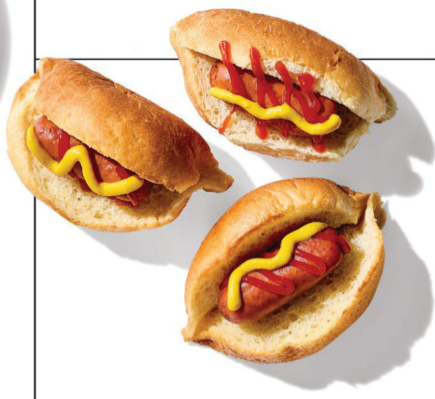
HANDS ON 15 minutes
STAND 24 hours

- ⅓ cup white wine vinegar
- 3 Tbsp. yellow mustard seeds
- 3 Tbsp. brown mustard seeds
- ¼ tsp. salt
- ¼ tsp. ground ginger
- Dash ground allspice
- ⅛ tsp. cayenne pepper
- 1½ tsp. honey
- ½ tsp. minced garlic (1 clove)
- 1 to 2 tsp. prepared horseradish

1. In a medium bowl combine vinegar, yellow and brown mustard seeds, salt, ground ginger, ground allspice, and cayenne pepper. Cover; let stand 24 hours. (Seeds will absorb liquid.)
2. Transfer mustard seed mixture to a blender or food processor. Add honey, garlic, and prepared horseradish. Process until desired texture and consistency, scraping container as needed, 1 to 2 minutes. Chill, covered, up to 3 months. **Makes ¾ cup.**
PER TBSP. *25 cal, 1 g fat (0 g sat fat), 0 mg chol, 53 mg sodium, 2 g carb, 0 g fiber, 1 g sugars, 1 g pro.*

SPIRAL DOGS

Thread a hot dog on a skewer and use a paring knife to cut a shallow line (not all the way through) in a spiral from top to bottom on the hot dog. As it grills, the spiral will become more pronounced. Gently slide hot dog from skewer to avoid breaking spiral.



LITTLE SMOKY DOGS

Ever wondered if you could grill little smokies (mini sausages)? Turns out, you can! To prevent them from falling through the grates, place them in a grill basket or thread onto skewers. To make a mini bun, cut slider buns in half; pinch cut edges together to seal. Place buns, cut edges down, in a muffin pan. Bake until toasty.

ELOTE CORN TOPPER

START TO FINISH 15 minutes

- **1 Tbsp. olive oil**
- **2 cups fresh corn (four ears, husked and kernels removed)**
- **1 tsp. chili powder**
- **2 Tbsp. fresh lime juice**
- **¼ cup crumbled Cotija cheese**
- **2 Tbsp. chopped fresh cilantro**

In a large skillet heat oil over medium-high. Add corn. Cook, stirring occasionally, until corn starts to char, 6 minutes. Stir in chili powder. Cook and stir 1 minute. Remove from heat. Stir in lime juice, scraping up any browned bits. Transfer to a serving bowl or container; let cool slightly. Stir in cheese and cilantro. Chill, covered, up to 3 days. **Makes 2 cups.**

PER ¼ CUP *158 cal, 14 g fat (3 g sat fat), 10 mg chol, 155 mg sodium, 8 g carb, 1 g fiber, 3 g sugars, 2 g pro.*

BERRY-RED CABBAGE SLAW

START TO FINISH 25 minutes

- **⅓ cup white balsamic vinegar**
- **2 Tbsp. olive oil**
- **1 Tbsp. honey**
- **½ tsp. salt**
- **¼ tsp. black pepper**
- **4 cups shredded red cabbage**
- **1½ cups julienned jicama**
- **1½ cups fresh blueberries**
- **½ cup chopped red onion**

In a large bowl whisk together first five ingredients (through pepper). Add cabbage, jicama, blueberries, and red onion; toss to coat. Chill, covered, up to 1 day. **Makes 5 cups.**

PER ¼ CUP *39 cal, 1 g fat (0 g sat fat), 0 mg chol, 63 mg sodium, 7 g carb, 1 g fiber, 4 g sugars, 0 g pro.*

DIJON MAYO

START TO FINISH 25 minutes

- **¾ cup mayonnaise**
- **1 to 2 Tbsp. Dijon**
- **½ to 1 tsp. minced garlic (1 to 2 cloves)**
- **Salt and black pepper**

In a small bowl combine mayonnaise, Dijon, and garlic. Season to taste with salt and black pepper. **Makes ¾ cup.**

PER TBSP. *90 cal, 10 g fat (2 g sat fat), 6 mg chol, 90 mg sodium, 0 g carb, 0 g fiber, 0 g sugars, 0 g pro.*

oh, so TOASTY

If you like your buns toasted, brush cut sides lightly with oil and grill, oil sides down, until desired toastiness.

ANTIPASTI *checkerboard*

YOU SUPPLY THE APPETIZER PICKS AND THE OPTIONS—EACH GUEST CLAIMS A ROW OF INGREDIENTS TO THREAD ONTO A SKEWER AT THEIR LEISURE.

totally
SKEWERED

If you like, skewer the ingredients up beforehand to make it easier for guests to grab and go.

GET ON BOARD

If you like, an hour before showtime, gently toss some or all of the ingredients (except the focaccia and basil leaves) in Italian vinaigrette to marinate. Drain ingredients before boarding them up.

- MARINATED BOCCONCINI MOZZARELLA BALLS
- PEPPERONCINI PEPPERS
- COOKED CHEESE TORTELLINI
- PITTED AND STUFFED OLIVES
- SALAMI
- CHERRY TOMATOES
- ITALIAN VINAIGRETTE
- FOCACCIA BREAD
- FRESH BASIL LEAVES

to the
BOWL

Not a fan of the jar look? Just transfer each item to its own bowl or vessel.

MORE TO LOVE

Here are some other ideas of jarred nibbles and bites to include: cheese-stuffed cherry peppers, Italian mix giardiniera, assorted marinated olives, antipasto mix, pickled herring, or pickled okra.

OPEN-a-JAR board

DON'T WORRY, YOU'LL STILL WALK AWAY WITH KITCHEN CRED EVEN IF YOUR OPTIONS ARE ALL STORE-BOUGHT. THE KEY IS TO PICK HIGH-QUALITY PRODUCTS AND BALANCE THE OPTIONS WITH DIFFERENT COLORS, TEXTURES, AND FLAVORS.

GET ON BOARD

The easiest apps are those you pull from the pantry and serve straight from the jar. Use a metal cake pan to corral your collection.

- MARINATED MUSHROOMS & ARTICHOKE HEARTS
- OLIVE TAPENADE
- SHARP CHEDDAR CHEESE
- STUFFED GRAPE LEAVES
- PICKLED ASPARAGUS & BEETS
- PEPPADEW PEPPERS
- TOMATO BRUSCHETTA
- GOAT CHEESE
- CRACKERS & CROSTINI

cracker SNACK board

CRACKERS ARE THE UNSUNG HEROES OF CHEESE BOARDS, BUT THIS COMBO PUTS THEM IN THE SPOTLIGHT, WITH SPREADS AND DIPS AS THE SUPPORTING CAST.

GET ON BOARD

Homemade or purchased piecrust pastry becomes the base for these crackers. Roll out dough and dust with toppers, such as cinnamon-sugar, za'atar, ground black pepper and sea salt flakes, or Parmesan cheese. Cut into cracker-size pieces and bake at 375°F until golden brown. Serve with purchased hummus, pepper jelly, tapenade, and more. A warming mulled wine pulls everything together.

- RED PEPPER JELLY
- HONEY-DRIZZLED MASCARPONE CHEESE
- HUMMUS
- OLIVE OR ARTICHOKE TAPENADE
- APPLE OR PEAR SLICES
- MULLED WINE

PIECRUST PASTRY

In a medium bowl stir together 1½ cups all-purpose flour and ½ tsp. salt. Using a pastry blender, cut in ¼ cup shortening and ¼ cup salted butter until pieces are pea size. Sprinkle 1 Tbsp. cold water over part of the flour mixture; toss with a fork. Push moistened pastry to side of bowl. Repeat moistening, using 1 Tbsp. cold water at a time (no more than 5 Tbsp. total), until all flour mixture is moistened. Gather pastry into a ball, kneading gently until it holds together.

If you like, add a fresh cinnamon stick to each mug to use as a stirring stick.

MAKE-IT-MINE MULLED WINE

HANDS ON 10 minutes
SLOW COOK 3 to 4 hours (low)

SPICES
1 bottle WINE
3 cups FRUIT JUICE
½ cup honey
FRUIT
¼ to ½ cup LIQUOR (optional)

1. For spice bag, place Spices on a double-thick 6-inch square of 100%-cotton cheesecloth. Bring up corners; tie closed with 100%-cotton string.
2. In a 3½- or 4-qt. slow cooker combine spice bag, Wine, Fruit Juice, and honey. Cover and cook on low 3 to 4 hours. Remove and discard spice bag.
3. Stir in Fruit and Liquor (if using). Serve immediately or keep warm, covered, on warm or low up to 2 hours, stirring occasionally. **Makes 10 servings** (¾ cup each).

SPICES *(pick one or more)*
2 cinnamon sticks
1 whole star anise
5 whole cloves
5 whole allspice
5 whole cardamom pods

WINE *(pick one)*
Dry red wine
Dry white wine

FRUIT JUICE *(pick one)*
Apple cider or juice
Pomegranate juice
Cranberry juice

FRUIT *(pick one or more)*
1 orange, halved and sliced
2 clementines, sliced
1 cup fresh cranberries
1 Granny Smith apple, halved and sliced
1 firm pear, halved and sliced
1 cup pomegranate seeds

LIQUOR *(pick one)*
Brandy
Bourbon
Spiced rum

TRAIL MIX ENERGY BALLS

HANDS ON 15 minutes
CHILL 1 hour

- 1 cup rolled oats
- 1 cup trail mix, large pieces of dried fruit and nuts roughly chopped
- ¼ cup golden flaxseed meal (optional)
- ⅔ cup sweetened condensed milk
- ½ cup peanut butter or almond butter
- 1 tsp. ground cinnamon
- 1 tsp. vanilla

1. In a large bowl combine oats, trail mix, and flaxseed meal (if using). In a small bowl mix together sweetened condensed milk, peanut butter, cinnamon, and vanilla until thoroughly combined (mixture will thicken). Stir milk mixture into oat mixture until well combined.

2. Roll into 1½-inch balls and arrange on a cookie sheet (use slightly damp hands, if necessary). Chill until firm, at least 1 hour. Store in an airtight container and chill. **Makes 24 balls.**

PER BALL *105 cal, 6 g fat (1 g sat fat), 3 mg chol, 48 mg sodium, 11 g carb, 1 g fiber, 5 g sugars, 3 g pro.*

Ants on A LOG

Fill cut celery pieces with creamy nut butter and line up raisins or dried cherries on top.

TRAIL MIX ENERGY BALLS

THE RIGHT MIX

The ideal trail mix combo is nuts and seeds (for fiber, protein, and healthy fats), and dried fruits (good carbs—look for no added sugar). To bump up the fiber even more, mix in a whole grain cereal.

GET ON BOARD

If someone in the party has nut allergies, omit the nut options. Make ham and cheese sandwich cutouts instead.

- GRAPES
- PB&J SANDWICHES CUT INTO STAR SHAPES
- TRAIL MIX
- PRETZELS
- MARSHMALLOWS
- ANTS ON A LOG
- GOLDFISH CRACKERS
- FRESH FRUIT SKEWERS
- PEPPERONI
- CHEESE CUBES
- TRAIL MIX ENERGY BALLS
- CORN CHIPS

KIDS' SNACK *board*

IF YOU'VE EVER MET A KID—ANY KID—YOU KNOW HOW MUCH THEY LOVE TO SNACK! THIS WHOLESOME, NUTRIENT-DENSE BOARD DELIVERS ALL THEIR FAVORITES AT ONCE.

GET ON BOARD

Take a look in the snack aisle to see what pickle-flavored eats are available, like popcorn, peanuts, corn puffs, beef sticks, and more.

- PICKLED DE GALLO
- DILL PICKLE DEVILED EGGS
- PICKLE DIP
- DILL PICKLE CHEESE BALL(S)
- PICKLE POPPERS
- DILL PICKLE SPEARS
- DILL PICKLE POTATO CHIPS
- TORTILLA CHIPS
- ROUND CRACKERS
- DILL PICKLE CASHEWS
- RED PEPPER JELLY

Instead of one big cheese ball, you can make 12 mini cheese balls so each guest can have their own.

PICKLED DE GALLO

HANDS ON 15 minutes
CHILL 24 hours

- **1 cup chopped yellow bell pepper**
- **1 cup chopped fresh tomato**
- **1 cup chopped dill pickles**
- **½ cup chopped red onion**
- **¼ cup pickled jalapeño slices, chopped**
- **¼ cup chopped fresh parsley**
- **1 tsp. minced garlic (2 cloves)**
- **2 Tbsp. dill pickle brine**
- **1 Tbsp. fresh lime juice**
- **¼ tsp. salt**
- **¼ tsp. black pepper**
- **1 avocado, chopped**
- **Assorted chips**

In a medium bowl combine first seven ingredients (through garlic). Add pickle juice, lime juice, salt, and black pepper; toss to coat. Cover and chill up to 24 hours. Before serving, stir in avocado. Serve with chips. **Makes 4 cups.**

PER ¼ CUP *23 cal, 1 g fat (0 sat fat), 0 mg chol, 166 mg sodium, 3 g carb, 1 g fiber, 1 g sugars, 0 g pro.*

DILL PICKLE DEVILED EGGS

HANDS ON 15 minutes
CHILL 4 hours

- **6 hard-boiled eggs, peeled**
- **¾ cup dill pickle brine**
- **½ cup water**
- **2 Tbsp. mayonnaise**
- **2 Tbsp. cream cheese, softened**
- **2 Tbsp. finely chopped ham**
- **2 Tbsp. finely chopped dill pickles**
- **⅛ tsp. black pepper**
- **Chopped fresh dill**

1. Place eggs in a 1-qt. resealable plastic bag set in a shallow dish. Combine pickle liquid and the water. Pour over eggs; squeeze out excess air and seal bag. Chill at least 4 hours or overnight, turning bag occasionally.
2. Drain eggs; halve each lengthwise. Gently scoop out yolks and place in a small bowl. Set whites aside. Mash yolks with a fork. Add next five ingredients (through pepper); mix well. Fill egg white halves with yolk mixture. If you like, top with additional chopped pickles and dill. **Makes 12 egg halves.**

PER EGG HALF *68 cal, 5 g fat (2 g sat fat), 98 mg chol, 281 mg sodium, 1 g carb, 0 g fiber, 1 g sugars, 4 g pro.*

PICKLE DIP

HANDS ON 10 minutes
CHILL 2 hours

- **5.3 oz. plain Greek yogurt**
- **½ cup sour cream**
- **½ cup chopped pickles**
- **1 Tbsp. fresh lemon juice**
- **5 to 6 Tbsp. dill pickle brine**
- **4 tsp. chopped fresh dill**
- **½ tsp. garlic powder**
- **¼ tsp. salt**
- **¼ tsp. cracked black pepper**
- **½ tsp. lemon zest**
- **Assorted dippers**

In a small bowl stir together first nine ingredients (through pepper). Cover and chill at least 2 hours or overnight. Top with lemon zest and, if you like, additional dill. Serve with dippers. **Makes 1¼ cups.**

PER 2 TBSP. *39 cal, 3 g fat (2 g sat fat), 9 mg chol, 190 mg sodium, 2 g carb, 0 g fiber, 1 g sugars, 2 g pro.*

DILL PICKLE CHEESE BALL

HANDS ON 15 minutes
CHILL 4 hours

- **1 8-oz. pkg. cream cheese, softened**
- **¼ cup sour cream**
- **2 tsp. Worcestershire sauce**
- **2 tsp. prepared horseradish**
- **4 oz. smoked cheddar or Gouda cheese, shredded (1 cup)**
- **½ cup chopped dill pickles**
- **1 2.5-oz. jar dried beef, finely chopped, divided**
- **1 Tbsp. finely chopped fresh flat-leaf parsley**
- **Assorted dippers**

1. In a large bowl beat cream cheese and sour cream with a mixer on low until combined. Beat in Worcestershire sauce and horseradish. Stir in cheddar cheese, pickles, and ¼ cup of the chopped dried beef.
2. Place mixture on a large piece of plastic wrap. Use the plastic wrap to shape mixture into a ball (mixture will be soft). Wrap plastic wrap around cheese ball. Chill until firm enough to handle, 4 to 24 hours. Unwrap; shape into a smoother ball shape.
3. Combine remaining dried beef and parsley on a plate. Roll cheese ball into dried beef mixture to coat. Loosely cover; chill until ready to serve. Serve with dippers. **Makes 1½ cups.**

PER 2 TBSP. *122 cal, 11 g fat (6 g sat fat), 36 mg chol, 328 mg sodium, 2 g carb, 0 g fiber, 1 g sugars, 5 g pro.*

PICKLE POPPERS

HANDS ON 15 minutes
BAKE 15 minutes at 350°F

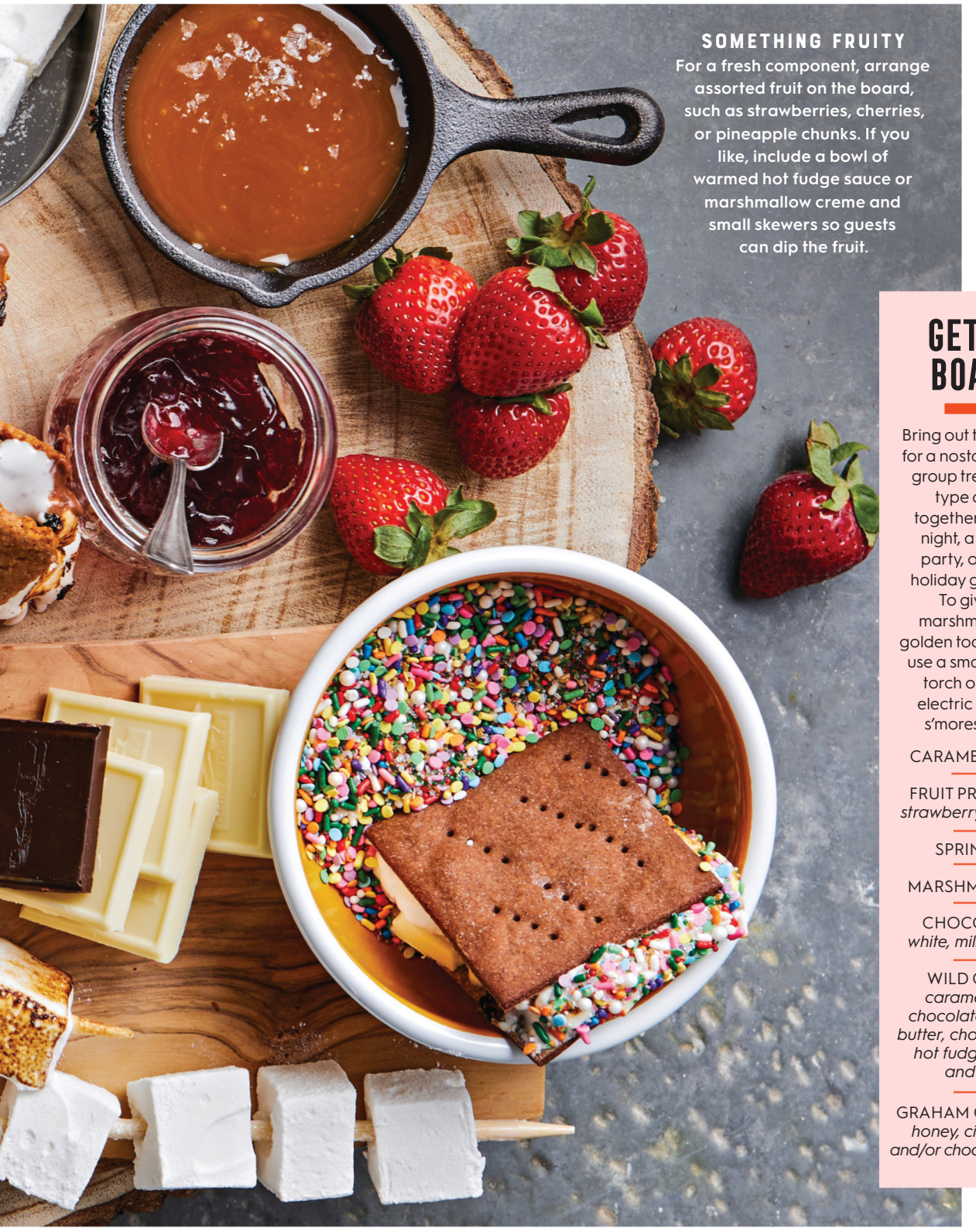
- **12 whole baby dill pickles**
- **1 8-oz. pkg. cream cheese, softened**
- **½ cup finely shredded cheddar cheese (2 oz.)**
- **1 to 2 fresh jalapeño peppers, seeded and finely chopped**
- **¼ tsp. garlic powder**
- **⅛ tsp. salt**
- **⅛ tsp. black pepper**
- **12 thin slices deli ham, halved**
- **2 Tbsp. jalapeño or hot pepper jelly, melted (optional)**

1. Preheat oven to 350°F. Line a 15x10-inch baking pan with foil. Halve pickles lengthwise. Scoop out the centers. Pat dry.
2. In a medium bowl beat next six ingredients (through black pepper) with a mixer on medium until combined; transfer to a resealable plastic bag. Snip a corner of the bag; pipe cream cheese mixture into pickle halves. Wrap each pickle with ham; secure with a toothpick. Place pickles in prepared pan; brush with jelly (if using). Bake until heated through, 15 minutes. **Makes 24 poppers.**

PER POPPER *50 cal, 4 g fat (2 g sat fat), 15 mg chol, 241 mg sodium, 1 g carb, 0 g fiber, 0 g sugars, 2 g pro.*

S'MORES board

OOEY GOOEY CHOCOLATE-MARSHMALLOW S'MORES MAKE THEIR ANY-TIME-



SOMETHING FRUITY
For a fresh component, arrange assorted fruit on the board, such as strawberries, cherries, or pineapple chunks. If you like, include a bowl of warmed hot fudge sauce or marshmallow creme and small skewers so guests can dip the fruit.

GET ON BOARD

Bring out the s'mores for a nostalgic small-group treat at any type of get-together: a game night, a slumber party, or even a holiday gathering. To give the marshmallows a golden toast indoors, use a small culinary torch or indoor electric tabletop s'mores maker.

CARAMEL SAUCE

FRUIT PRESERVES
strawberry or grape

SPRINKLES

MARSHMALLOWS

CHOCOLATES
white, milk, or dark

WILD CARDS
caramel-filled chocolate, peanut butter, chopped nuts, hot fudge sauce, and fruit

GRAHAM CRACKERS
honey, cinnamon, and/or chocolate flavor

Whether there's a roaring campfire out back or summer is still months away, a spread with all the fixings—marshmallows, graham crackers, chocolate, sauces, and sprinkles—makes customized s'mores a reality whenever the craving strikes.

OF-YEAR DEBUT WITH THIS INDOOR OR OUTDOOR TOASTING BOARD.

SUNDAE *board*

ICE CREAM SUNDAE BAR? YES, PLEASE! EASY HOMEMADE ICE CREAM? EVEN BETTER! PICK ONE OR MORE FLAVORS OF OUR NO-CHURN RECIPE, AND PAIR IT WITH ALL THE TOPPINGS.

GET ON BOARD

Nothing draws a crowd like an old-fashioned ice cream bar with sauces and toppings galore. Our so-easy ice cream recipe calls for just three ingredients. Pour your favorite toppings and selected sauces into bowls for easy access. Finish with whipped cream and a cherry on top!

BROWNIES, BARS & COOKIES
Buy an assortment or make your own.

SPRINKLES

NUTS & CANDIES

CHERRIES AND/OR BERRIES

EASY FUDGE SAUCE

SALTED BOURBON CARAMEL SAUCE

ROASTED STRAWBERRY SAUCE

NO-CHURN ICE CREAM

The Sauces

These homemade sauces are top-notch. Pick one or try them all.

EASY FUDGE SAUCE

In a small bowl mix together 1 cup packed **brown sugar** and ½ cup **cocoa powder.** In a small saucepan melt ½ cup **salted butter** with ½ cup **milk.** Cook and stir over medium just until mixture bubbles around sides of pan, 5 to 6 minutes. Add brown sugar mixture. Cook, stirring constantly, until sugar is dissolved and sauce is smooth and slightly thickened, 1 to 2 minutes. Stir in 2 tsp. **vanilla. Makes 1½ cups.**

SALTED BOURBON CARAMEL SAUCE

In a medium saucepan combine ¾ cup packed **brown sugar,** ½ cup **heavy cream,** ½ cup **salted butter,** and 2 Tbsp. **light-color corn syrup.** Bring to boiling over medium-high, whisking occasionally. Reduce heat to medium. Boil gently 3 minutes. Stir in 2 Tbsp. **bourbon,** 1 tsp. **vanilla,** and ½ tsp. **salt. Makes 1¾ cups.**

ROASTED STRAWBERRY SAUCE

Preheat oven to 450°F. On a foil-lined 15x10-inch baking pan toss together 1 lb. **fresh strawberries,** sliced; ½ cup **honey;** and 1 tsp. **orange zest.** Bake, stirring once halfway through, until cooking liquid thickens and starts to brown at the edges, 20 minutes. Let cool slightly. **Makes about 1 cup.**

Keep it CONTAINED

You can purchase pint containers online to store and serve the ice cream. Fill rimmed trays with ice to keep ice cream cold while serving.

The best make-it-mine sundae bar includes baked goods (for crumbling and layering), sauces, sprinkles, nuts, and fruit. No time for homemade? Store-bought anything—ice cream, sauces, or cookies or brownies—is an A-OK option. Add some whipped cream or whipped topping for a final flourish.

NO-CHURN ICE CREAM

Pour a 14-oz. can **sweetened condensed milk** into an extra-large bowl; stir in desired **flavoring**, *below*. (Or steep condensed milk with herbs, *below*, then cool completely.) In a large bowl beat 2 cups **heavy cream** and 2 tsp. **vanilla** until it holds soft peaks; fold into condensed milk. Spread into a 9x5-inch loaf pan or two pint freezer containers. Freeze, covered, 8 hours or until firm. If you like, sprinkle with additional ingredients.

1 LAVENDER In a saucepan heat condensed milk and 3 Tbsp. dried lavender buds over low until bubbles begin to form along edge. Let stand, covered, 20 minutes. Strain out lavender. Let cool before continuing as directed.

2 TRIPLE BERRY Stir in 3 cups pureed blackberries, blueberries, and raspberries.

3 SALTED MOCHA Whisk in ⅓ cup cocoa powder, 2 Tbsp. instant espresso coffee powder, and ½ tsp. kosher salt.

4 CARAMEL Whisk in ¼ cup caramel sauce.

5 STRAWBERRY Stir in 3 cups pureed strawberries.

6 COCONUT Whisk in 1 cup unsweetened coconut cream and ½ cup toasted coconut (optional).

7 BIRTHDAY CAKE Stir in ¼ cup sprinkles.

8 CHOCOLATE Whisk in ⅓ cup cocoa powder.

9 MANGO Stir in 3 cups pureed mango.

10 THYME In a saucepan heat condensed milk and 12 thyme sprigs over low until bubbles begin to form along edge. Let stand, covered, 10 minutes. Strain out thyme. Let cool before continuing as directed.

11 COFFEE Whisk in 2 Tbsp. instant espresso coffee powder.

12 CHERRY Stir in 3 cups pureed tart pitted cherries.

MOVIE NIGHT

board

HERE'S YOUR CHANCE TO GO ALL IN WITH EVERY MOVIE CONCESSION ITEM OF YOUR CHILDHOOD DREAMS. MAKE IT BALANCED WITH SALTY, SWEET, CRUNCHY, AND MELTY.

GET ON BOARD

Movie night calls for an array of both sweet and salty concession snacks. Give the popcorn a glow-up as kettle corn or caramel corn. Then bulk up the board with everything munchable you can think of. For drinks, provide a selection of bubbly sodas and/or fizzy waters.

- CARAMEL CORN
- HOMEMADE KETTLE CORN
- NUTS
- PRETZELS & POTATO CHIPS
- GUMMY BEARS
- GOLDFISH CRACKERS
- M&Ms
- MIXED NUTS
- MINI PEANUT BUTTER CUPS
- JUNIOR MINTS
- HERSHEY'S KISSES
- OREO COOKIES

CARAMEL CORN

HANDS ON 20 minutes
BAKE 20 minutes at 300°F

- **14 cups popped popcorn**
- **2 cups whole almonds and/or roasted, salted cashews (optional)**
- **1½ cups packed brown sugar**
- **¾ cup salted butter**
- **⅓ cup light-color corn syrup**
- **½ tsp. baking soda**
- **½ tsp. vanilla**

1. Preheat oven to 300°F. Remove all unpopped kernels from popped popcorn. Put popcorn and nuts (if using) into a 17x12x2-inch roasting pan. Keep warm in oven while preparing caramel.
2. Butter a large piece of foil. For caramel, in a medium saucepan combine brown sugar, butter, and corn syrup. Cook and stir over medium until mixture boils. Continue boiling at a moderate, steady rate, without stirring, 5 minutes.
3. Remove saucepan from heat. Stir in baking soda and vanilla. Pour caramel over popcorn; stir gently to coat. Bake 15 minutes. Stir popcorn mixture; bake 5 minutes more. Spread caramel corn on prepared foil; cool. **Makes 18 cups.**
PER CUP *181 cal, 8 g fat (5 g sat fat), 20 mg chol, 106 mg sodium, 28 g carb, 1 g fiber, 23 g sugars, 1 g pro.*

KETTLE CORN

START TO FINISH 10 minutes

- **3 Tbsp. vegetable oil**
- **½ cup unpopped popcorn**
- **¼ cup sugar**
- **1 tsp. kosher salt**

Line a large baking sheet or tray with foil. In a 4- to 5-qt. Dutch oven heat oil over medium-high, adding 2 to 3 popcorn kernels to oil. When kernels pop, add remaining popcorn, sugar, and salt; stir well. Cover; heat, stirring a few times, until popcorn begins to pop. Lift from heat and shake pan, holding with hot pads if necessary; return to heat. Repeat until popping slows. Remove from heat. Let stand a few seconds until popping stops. Pour kettle corn out onto prepared baking sheet. Cool. **Makes 9 cups.**
PER CUP *106 cal, 14 g fat (0 g sat fat), 5 mg chol, 125 mg sodium, 1 g carb, 2 g fiber, 6 g sugars, 0 g pro.*

CHURRO
board
ORANGE GLAZE
Purchased caramel sauce
MEXICAN-STYLE CHOCOLATE GLAZE

GET ON BOARD

Fried and dusted with cinnamon-sugar, churros are a decadent treat begging for decoration. Choose from three sweet glazes and any type of toppers to change the profile of each churro you eat.

CHURROS

MEXICAN-STYLE CHOCOLATE GLAZE

ORANGE GLAZE

BIRTHDAY CAKE GLAZE

SPRINKLES OR CANDIES

COCONUT FLAKES

CHOPPED TOASTED NUTS

FRUITY PEBBLES CEREAL OR OTHER CRUSHED CEREAL

NO TIME FOR HOMEMADE GLAZES? JUST BUY AN ASSORTMENT OF ICE CREAM TOPPINGS AND SAUCES TO USE INSTEAD.

CHURROS

HANDS ON 30 minutes
COOL 10 minutes **FRY** 4 minutes

- **1 cup water**
- **⅓ cup salted butter**
- **2 Tbsp. packed brown sugar**
- **½ tsp. salt**
- **1 cup all-purpose flour**
- **½ tsp. anise seeds, crushed**
- **1 egg**
- **½ tsp. almond extract**
- **½ tsp. anise extract**
- **Vegetable oil for deep-fat frying**
- **Cinnamon-sugar or granulated sugar (optional)**

1. Line a large baking sheet with waxed paper. In a medium saucepan bring first four ingredients (through salt) to boiling over medium heat. Add flour and anise seeds all at once; stir vigorously. Cook and stir until mixture forms a ball; cool 10 minutes. Stir in egg and both extracts.
2. Transfer dough to a pastry bag fitted with a large open star tip. Pipe 3-inch strips onto prepared baking sheet.
3. In a deep large saucepan heat 2 inches oil to 375°F. Fry dough strips, a few at a time, in hot oil, turning once, until golden, about 4 minutes. Drain on a paper towel-lined plate. Repeat with remaining dough strips. If you like, while warm, toss churros in cinnamon-sugar. Serve with glazes and toppers. **Makes 30 churros.**
PER CHURRO *109 cal, 6 g fat (2 g sat fat), 13 mg chol, 61 mg sodium, 13 g carb, 0 g fiber, 9 g sugars, 1 g pro.*

ORANGE GLAZE

In a bowl stir together ¼ cup orange juice, 1 Tbsp. each melted butter and agave syrup or light-color corn syrup, and, if you like, 1 tsp. orange liqueur. Stir in 2 cups powdered sugar until smooth. If you like, tint with orange food coloring. Makes about 1 cup.

BIRTHDAY CAKE GLAZE

In a bowl stir together ¼ cup whole milk, 1 Tbsp. each melted butter and light-color corn syrup, and 1 tsp. vanilla. Stir in 2 cups powdered sugar until smooth. Makes about 1 cup.

MEXICAN-STYLE CHOCOLATE GLAZE

In a medium bowl combine 4 oz. bittersweet chocolate pieces, ½ cup whole milk, 2 Tbsp. butter, 1 Tbsp. light-color corn syrup, 1 tsp. vanilla, and ½ tsp. ground cinnamon. Microwave chocolate mixture, stirring every 30 seconds, until melted and smooth, 2 minutes. Stir in 2 cups powdered sugar until smooth. Makes about 1⅓ cups.

✱ Instead of cinnamon-sugar, you can sift a mixture of powdered sugar and cocoa powder over the warm churros.

GET ON BOARD

This bread is perfect with savory or sweet toppings. Here are some to try:

- HONEY OR HOT HONEY
- MARINATED OLIVES AND/OR PEPPERS, SUCH AS PEPPADEW OR SWEETY DROPS
- MANGO OR OTHER FRUIT CHUTNEY
- OLIVE TAPENADE
- HERBED BUTTER
- COARSE-GROUND MUSTARD
- EXTRA VIRGIN OLIVE OIL
- ROASTED RED PEPPER SPREAD AND/OR PESTO

Use IT!

Make a charcuterie bread to go with your charcuterie board! Add butters, spreads, chutneys, cheese and meats to serve along.

ALL THE CHARCUTERIE BOARD FIXINGS ARE FOLDED INTO THIS A WAY TO USE UP LEFTOVERS THE DAY AFTER YOUR PARTY.

charcuterie BREAD board

CHEDDAR-SALAMI LOAF

HANDS ON 20 minutes
BAKE 45 minutes at 350°F

- 1½ cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. salt
- ½ tsp. freshly ground black pepper
- 4 eggs, lightly beaten
- ½ cup sour cream
- ½ cup extra virgin olive oil
- 1 Tbsp. chopped fresh rosemary and/or thyme
- 1 cup shredded smoked cheddar, sharp cheddar, and/or Gouda cheese (4 oz.)
- ¾ cup diced salami (3.5 oz.)
- ¾ cup pitted whole green or Castelvetrano olives
- 2 Tbsp. grated or shredded Parmesan cheese

1. Preheat oven to 350°F. Grease a 9x5-inch loaf pan.
2. In a large bowl stir together flour, baking powder, salt, and pepper. Make a well in center of flour mixture.
3. In a medium bowl combine eggs, sour cream, oil, and fresh herbs. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy).
4. Fold cheddar, salami, and olives into batter. Spoon batter into prepared pan. Sprinkle with Parmesan.
5. Bake until golden brown and a toothpick comes out clean, about 45 minutes. (If necessary to prevent overbrowning, cover loosely with foil the last 15 minutes of baking.) Cool in pan on a wire rack 10 minutes. Remove from pan; cool completely on wire rack. Chill leftover bread in an airtight container up to 5 days.
Makes 12 slices.
PER SLICE *266 cal, 20 g fat (6 g sat fat), 87 mg chol, 493 mg sodium, 14 g carb, 0 g fiber, 0 g sugars, 8 g pro.*

SAVORY QUICK BREAD BATTER. USE IT ON YOUR CHARCUTERIE BOARD, OR AS

The More
THE MERRIER
Use any combo of ingredients you have leftover from your charcuterie board, including any pickled or marinated veggies or olives, dried fruits such as apricots or figs, any type of cheeses or cured meats, and drizzles of jam or preserves, mustard, tapenades, and/or honey.

Use-It-Up PIZZA

LEFTOVERS FROM THE MEAT AND CHEESE BOARD? ALL THOSE ODDS AND ENDS MAKE EXCEPTIONAL TOPPINGS FOR YOUR PIZZA.

CHARCUTERIE PIZZA

HANDS ON 20 minutes **STAND** 2 hours
BAKE 10 minutes at 500°F

1 portion Homemade Pizza Dough *(right)* or 1 lb. purchased refrigerated pizza dough
Cornmeal
Olive oil and/or jam
Salami and/or prosciutto
Fresh blackberries
Marinated artichoke hearts, drained
Shredded, sliced, or crumbled leftover cheeses
Chopped nuts and/or halved cornichons

1. Remove dough portion from fridge about 2 hours before baking. Generously dust a baking sheet or pizza peel with cornmeal.
2. Preheat oven to 500°F. Place a pizza stone, if using, in oven while it preheats, or place an undusted baking sheet in oven. Meanwhile, shape dough into a ball. On a lightly floured surface, use floured hands to gently flatten dough ball, leaving a ½-inch border. Stretch dough to a 12- to 14-inch circle, without flattening the outer border. Transfer to dusted baking sheet or peel.
3. Spread oil and/or jam over the dough. Top with salami or prosciutto, blackberries, apricots, and/or artichoke hearts. Sprinkle cheeses over top of ingredients.
4. Gently slide pizza onto the heated pizza stone or baking sheet or place the cool baking sheet in oven. Bake until crust is browned, about 10 minutes for stone or 12 minutes for baking sheet. Top with nuts and cornichons.
Makes 8 servings.

PURCHASED DOUGH

If you like, use a purchased 12- to 14-inch prebaked pizza crust in place of the pizza dough. Place crust on a pizza peel or baking sheet. Top as directed in Step 3. Bake as directed in Step 4 or until crust is lightly browned and toppings are heated through.

HOMEMADE PIZZA DOUGH

HANDS ON 15 minutes **REST** 30 minutes
CHILL up to 3 days

6½ cups bread flour (780 grams)
1 Tbsp. plus 1 tsp. sugar
2 tsp. salt
1¼ tsp. active dry yeast
2¼ cups warm water (120°F to 130°F)
3 Tbsp. olive oil

1. In a very large bowl stir together flour, sugar, salt, and yeast. Stir in the water and oil until combined and all the flour is moistened.
2. Turn dough out onto a lightly floured surface. Knead dough until elastic (3 to 4 minutes). Dough may be sticky. (Use a bench scraper, if needed, to assist in kneading.) After kneading, invert the bowl over dough and let rest 30 minutes. Divide dough into three portions. Gently shape each portion into a ball. Oil the surface of a large container with a tight-fitting lid. Arrange dough balls in container; cover and chill overnight or up to 3 days to develop flavor.
Makes 3 dough portions (8 servings per portion).
PER SERVING *139 cal, 2 g fat (0 g sat fat), 0 mg chol, 195 mg sodium, 25 g carb, 1 g fiber, 1 g sugars, 4 g pro.*

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Better Homes & Gardens® *Boards*™ 2025. *Boards* is published annually in October by Meredith Operations Corp., 1716 Locust St., Des Moines, IA 50309-3023.
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